

OWNER'S MANUAL

DAK TURBO BAKER II

FROM SANDWICH BREADS TO SPECIALTY BREADS
EASY AND DELICIOUS — RIGHT AT YOUR TABLE



Model FAB - 2000

Please take a few minutes to read these instructions before use. By carefully following the instructions, your Turbo Baker II will serve you long and well.





Visit us at
www.breadmakerguru.com
for automatic breadmaker
instruction manuals,
kneading paddles
&
bread pans.
Or
email us at:
breadmakerguru@yahoo.com
Happy Breadmaking!

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all of the instructions before using the appliance.
2. Do not touch hot surfaces. Use the appliance's handles or knobs.
3. To protect against electrical shock, do not immerse power cord, plugs, or the appliance in water or other liquids.
4. To prevent injuries or burns, do not insert your hand into the appliance when it is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug the appliance from the wall outlet after use and before cleaning. Allow the appliance to cool before attaching or removing parts.
7. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions, or after the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use the appliance outdoors.
10. Do not let the appliance's power cord hang over the edge of a table or counter, or touch any hot surface.
11. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance that contains hot liquids.
13. When using an extension cord, always attach the plug to the appliance first, then plug the extension cord into the wall outlet. To disconnect, first turn any appliance controls to "OFF," then disconnect the plug from the wall outlet.
14. Do not use any appliance for anything other than its intended use.

SAVE THESE INSTRUCTIONS FOR LATER USE

This unit has a short power supply cord to reduce the risk resulting from a person becoming entangled in or tripping over a longer cord. An extension cord may be used if it is used carefully. The extension cord must be a 2-wire cord with a polarized plug. If a longer detachable power supply cord or an extension cord is used:

- (1) The marked electrical rating of the power cord or extension cord should be no less than 750 Watts and/or 10 Amps, and
- (2) the power cord should be arranged so that it will not drape over the tabletop, where it can be pulled on by children, or tripped over unintentionally. The power cord must be kept dry, must not be bent and must not have anything placed on top of it.

The serial number of this product may be found on the back of the unit. No others have the same serial number as yours. You should record the number and other vital information here and retain this book as a permanent record of your purchase to aid in identification in case of theft.

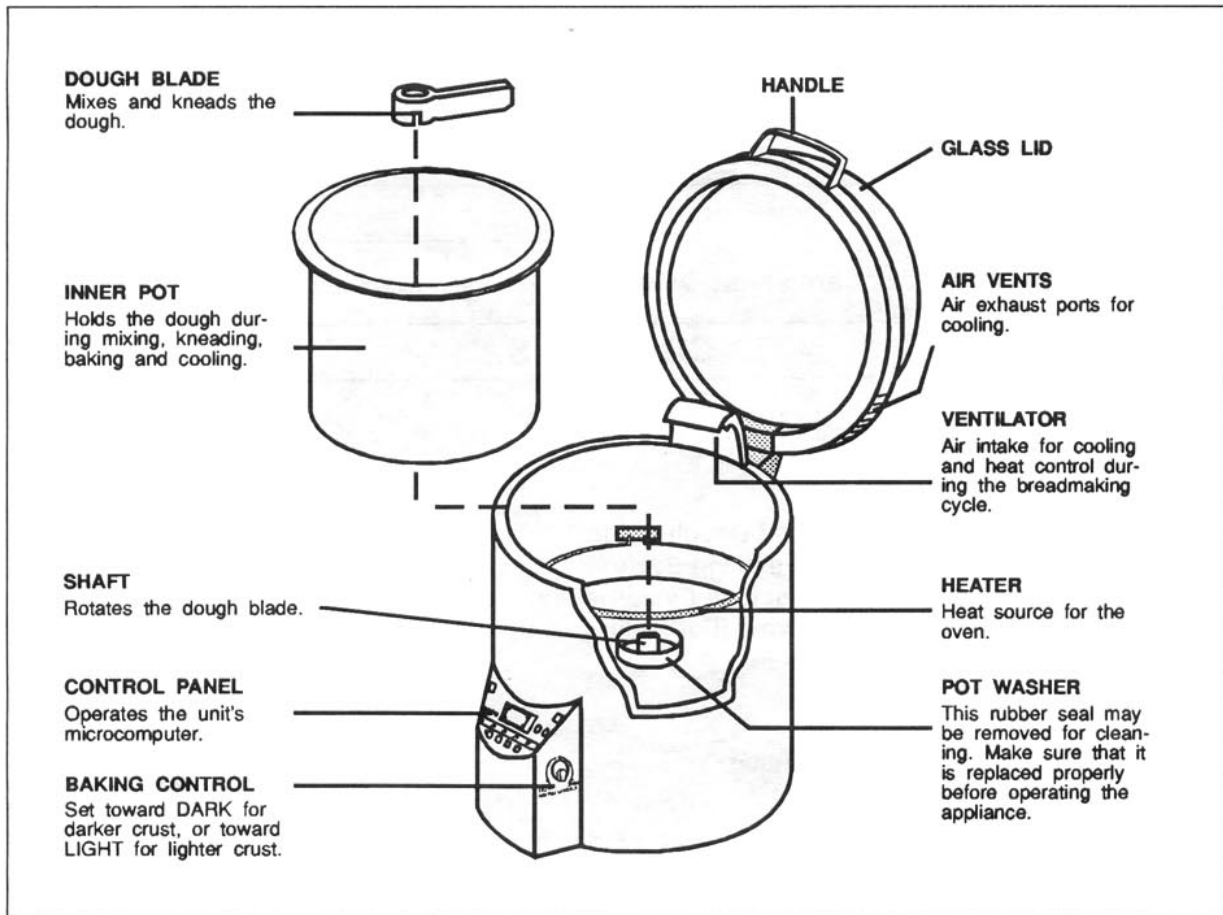
Date Of Purchase:	
Dealer Purchased From:	
Dealer's Address:	
Dealer's Phone No.:	
Model No.:	FAB-2000
Serial No.:	

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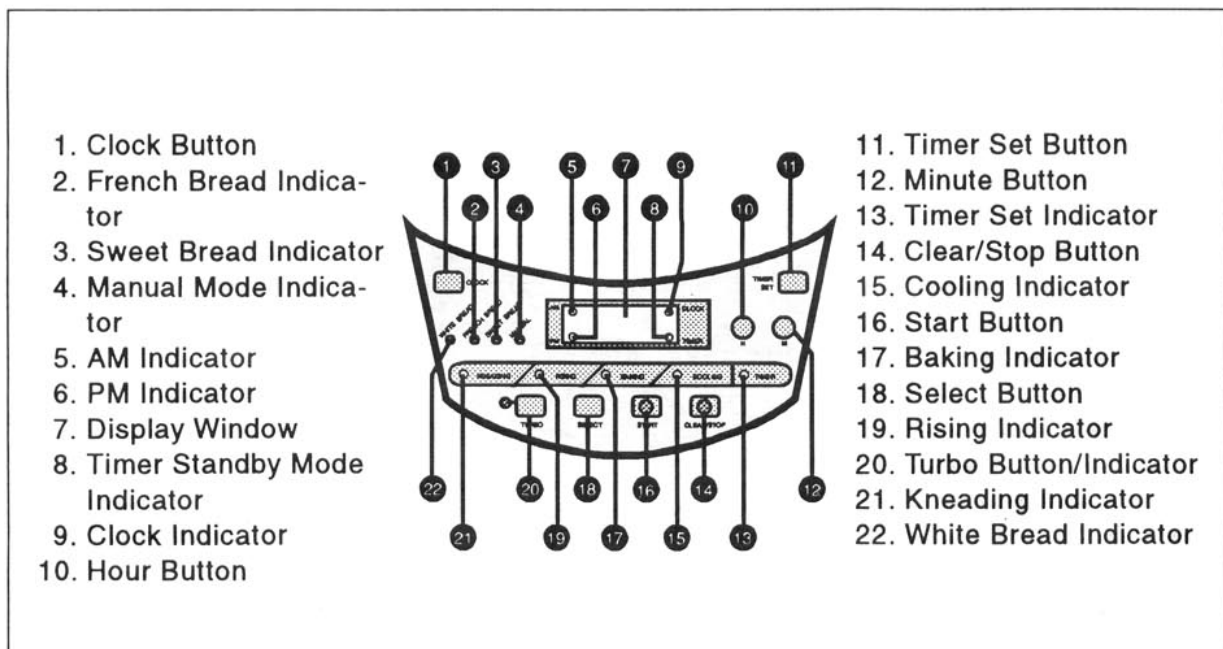
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PARTS



DAK Turbo Baker II

Figure 1



Control Panel

Figure 2

OPERATING THE TURBO BAKER II

Setting the Clock

1. Plug the power cord into an AC outlet.
** The AM indicator and "12:00" flash on and off in the display.*
2. Press the H (hour) button to select the present hour, then press the M (minute) button to select the present minute.
Press and hold down one of these buttons to quickly advance the hour or minute display.
Be sure that the correct AM or PM indicator lights in the display.
3. Press the CLOCK button to complete the clock setting procedure.
** A beep is heard and the indicators stop flashing.*
4. If you make a mistake, press the CLOCK button again and repeat steps 2-3.

Mounting the Inner Pot and Dough Blade

1. Place the inner pot into the main unit with the small arrow on the top of the pot facing the front of the unit.
2. Gently turn the inner pot clockwise about 1/3 turn until it locks securely into place.
3. Place the dough blade onto the center shaft with the slots in the blade facing down. Rotate the blade if necessary until the slots in the blade fit down over the flanges in the shaft.

Note: Wash the inner pot and dough blade thoroughly with a soft sponge after each use. Remove all bread crumbs so that the inner pot will seat properly in the unit and the blade will fit securely onto the shaft.

CAUTION:

Do not operate the unit again immediately after the bread-making cycle has been completed, or if the temperature inside the oven is higher than 122°F. Wait ten to fifteen minutes, or the microprocessor may cause the unit to operate improperly.

Normal Automatic Bread-making Cycle

In this mode, the bread-making cycle begins immediately when the START button is pressed (step 6, page 6).

1. Make sure that the inner pot and the dough blade are properly installed, then prepare the ingredients for the selected bread.
2. Place the active dry yeast in the inner pot.

Note: For better baking results, add yeast near the edge of the inner pot (Figure 3).

3. According to the recipe that you are using:
 - a) Add the dry ingredients to the inner pot.
 - b) Add the liquid ingredients last.

Note: The liquid ingredients should be warm (120°F - 130°F) to activate the yeast.

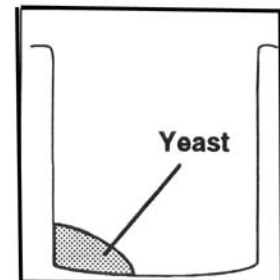


Figure 3

4. Press the TURBO button if you wish to use the faster TURBO BAKING MODE.
** The TURBO indicator lights up.*

Turbo Mode: About 2 hours and 30 minutes, plus optional cooling time.

Standard Mode: About 3 hours and 45 minutes, plus optional cooling time.

5. Press the SELECT button repeatedly to select the type of bread to be baked (Figure 4).

IMPORTANT: To automatically bake bread, make sure that the MANUAL indicator is not lit. If necessary, press the SELECT button repeatedly to select the desired type of bread, with the MANUAL indicator OFF.

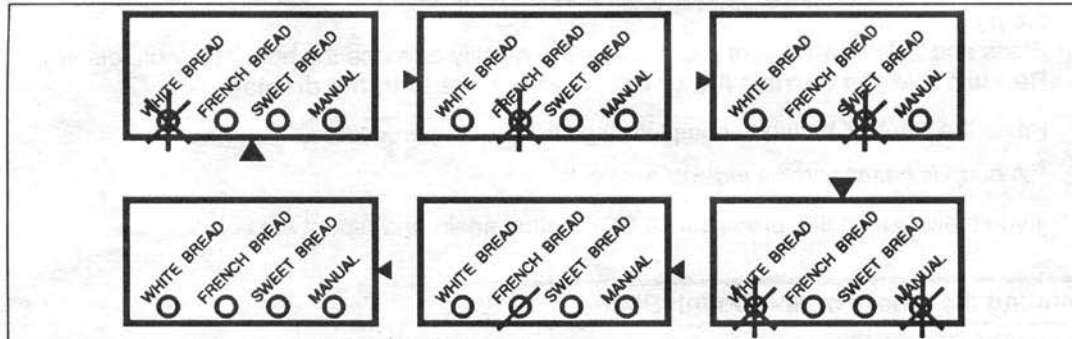


Figure 4

Repeatedly pressing the SELECT button causes the different indicators to cycle as shown.

6. Press the START button to start the normal bread-making cycle immediately.

* The START indicator lights up.

7. Press the START button during baking to display the end-of-baking time for a few seconds.

Note: The displayed end time is the time when the bread will be ready to eat. (This includes the dough-making time, the baking time and the optional cooling time.)

Hint: If the dough in your current recipe rises up to the glass lid, the next time you use this recipe, decrease by 2-4 tablespoons one of the liquid ingredients you used in step 3.

Removing the Bread.

8. When the baking cycle is finished, the beeper sounds.
9. You may allow the unit to complete its cooling cycle, or you may remove the loaf at this time.
10. Use oven mitts or potholders to turn the inner pot about 1/3 turn counterclockwise, then lift the pot out of the unit.
11. Place the inner pot upside down on a rack or cloth to remove the bread.
12. Gently remove the dough blade (*be careful, it's hot!*) from the baked bread. Try using a chopstick or a skewer.
13. Let the loaf cool, then cut and serve the bread as desired.

Timed Automatic Bread-making Cycle

In this mode, the bread-making cycle starts at a later time, according to how you set the built-in timer.

IMPORTANT INFORMATION: Do not use the timer when making bread that contains ingredients that can easily spoil, such as eggs, butter, milk, and meats. To prevent the quality of ingredients from deteriorating, the timer cannot be programmed to delay operation for periods over 12 hours.

Note: When you set the timer, you are actually setting the end time, when the bread will be ready to eat. (This includes the dough-making time, the baking time and the cooling time.)

1. Make sure that the inner pot and the dough blade are properly installed, then prepare the ingredients for the selected bread.
2. Place the active dry yeast in the inner pot.

Hint: For better baking results, add the yeast near the edge of the inner pot (Figure 3, page 5).

3. According to the recipe that you are using:

- a) Add the dry ingredients to the inner pot.
- b) Add the liquid ingredients last.

Note: The liquid ingredients should be warm (120°F - 130°F), to activate the yeast.

4. Press the TURBO button if you wish to use the faster TURBO baking mode.

** The TURBO indicator lights up.*

Turbo Mode: About 2 hours and 30 minutes, plus optional cooling time.

Standard Mode: About 3 hours and 45 minutes, plus optional cooling time.

5. Press the SELECT button repeatedly to select the type of bread to be baked.

** The BREAD indicators light up as shown in Figure 4, page 6.*

IMPORTANT: Make sure that the MANUAL indicator is not lit. If necessary, press the SELECT button repeatedly to select the desired type of bread, with the MANUAL indicator OFF.

Setting the Timer

Make sure that the correct present time is shown on the display.

Note: When you set the timer, you are actually setting the end time, when the bread will be ready to eat. (This includes the dough-making time, the baking time and the cooling time.)

6. Press the TIMER SET button.

** The timer display lights.*

7. Press the HOUR and MINUTE buttons to set the time that you want the bread-making cycle to end.

Note: The timer can only be set in 10-minute increments.

8. Press the TIMER SET button again.

** A beep sound is heard and the TIMER indicator lights up.*

** The clock display reappears.*

Note: If a mistake is made during timer setting, a long beep will be heard. In this case, or if you want to change the programmed **end-of-baking** time, press the CLEAR/STOP button, then repeat steps 6-8.

9. To display the programmed end-of-baking time for 3 seconds, press the TIMER SET button.
10. When the baking cycle is finished, the beeper sounds.
11. Use oven mitts or potholders to turn the inner pot about 1/3 turn counterclockwise, then lift the pot out of the unit.
12. Place the inner pot upside down on a rack or cloth to remove the bread.

13. Gently remove the dough blade (*be careful, it's hot!*) from the baked bread. Try using a chopstick or a skewer.
14. Cut and serve the bread as desired.

Manual Dough-making Cycle

This mode is for manually making dough, when you wish to make specialty breads like pizza dough, croissants or cinnamon rolls, and then bake the bread in your oven.

1. Make sure that the inner pot and the dough blade are properly installed, then prepare the ingredients for the selected bread.
2. Place the active dry yeast in the inner pot.

Hint: For better baking results, add the yeast near the edge of the inner pot (Figure 3, page 5).

3. According to the recipe that you are using:
 - a) Add the dry ingredients to the inner pot.
 - b) Add the liquid ingredients last.

Note: The liquid ingredients should be warm (120°F - 130°F), to activate the yeast.

5. Press the SELECT button repeatedly to select the type of dough to be made.

** The BREAD indicator for the selected type of bread lights up (see Figure 4, page 6).*

IMPORTANT: Make sure that **both** the MANUAL indicator **and** the BREAD indicator for the selected bread are ON.

6. Press the START button to start the MANUAL dough-making cycle immediately.
7. When the dough is prepared, remove it from the inner pot, let it rise in the shape you desire, then bake it in your oven.

IMPORTANT: To avoid damaging the inner pot, do not place the inner pot in your oven.

THE BAKING PROCESS

Making Dough

1. Always put the active dry yeast into the inner pot first.
2. According to the recipe that you are using:
 - a) Add the dry ingredients to the inner pot.
 - b) Add the liquid ingredients last.

Note: The liquid ingredients should be warm (120°F - 130°F), to activate the yeast.

Liquid Temperature and Yeast

Yeast is a delicate organism that is easily influenced by temperature changes. For bread to be delicious, it is important that the yeast should function as effectively as possible. The optimum liquid ingredient temperature to activate the yeast is 120°F - 130°F. Once liquid of the proper temperature is placed in the bread maker, the Turbo Baker II will maintain the proper temperature throughout the bread-making process.

3. When the START button is pressed, the primary dough-kneading cycle begins.

4. When the kneading stops, the dough begins to rise.
5. After the dough rises, secondary kneading begins.
5 minutes before the secondary kneading cycle is completed, the beeper sounds 10 times, indicating the best time to add various ingredients to breads (such as raisins, chocolate chips, prunes, etc.).
6. After secondary kneading, the dough rises again.
7. After the dough rises the second time, the dough blade rotates once, to loosen itself prior to baking.
8. The dough rises for the third and final time.
9. The unit's heater turns on and baking begins.

CAUTION: Use an oven mitt or potholders when touching any of the parts that get hot, especially the inner components.

10. When the baking cycle is finished, the beeper sounds, and the cooling cycle begins.
Air is taken in through the air duct for about 20 - 30 minutes to remove heat and moisture from the loaf.

Note: The key to baking flavorful bread is efficient heat and moisture removal (cooling). In other bread makers, steam can cause the bread to crumble and get soggy.

SAFETY INSTRUCTIONS

Baking Process

- Do not touch the glass lid during or immediately after baking. The glass becomes extremely hot when the unit starts the baking process, and it remains very hot for a time after the baking cycle ends.
- Take special care if infants and children are nearby.
- Always use potholders or oven mitts when removing fresh-baked bread from the unit.
- To avoid a risk of fire, be especially careful that flammable objects are never placed on top of the unit.

Power Supply

- Only use correctly wired power outlets.
- Never share the same outlet with other appliances.
- Remove the plug if the unit will not be used for an extended period of time.

Suitable Installation Locations

- Do not obstruct the air intake opening which is located on the bottom of the unit.
- Do not use the unit near fire or any source of heat.
- To prevent malfunctions or damage, do not use the unit where it will be exposed to direct sunlight, rain, dust, or dirt.

Main Unit

- Do not wash the main unit with water, as this could lead to electrical shock, electrical shorts, or other malfunctions.
- Flour, bread crumbs, or any foreign matter that accumulates in the bottom of the oven may make it impossible to insert and lock the inner pot.
- Always keep the unit clean. Flour or other substances that spill onto the heater may cause the unit to smoke during the baking cycle.

Handling the Unit

- To avoid malfunctions, do not drop the unit, or subject it to strong shocks.
- This unit is exclusively designed for bread and dough making. Do not place any ingredients other than those used for bread making into the unit.

Power Failure During Use

- If the power is cut off during use, due to a power failure or unplugging the unit, the bread making process will end. In this case, remove the ingredients from the inner pot, replace them with fresh ingredients, and start over from the beginning.

Note: If the power is cut off during timer operation, "12:00" will flash in the clock display.

Have the Unit Serviced When:

- Any damage or abnormality is noticed in the power cord.
- The unit operates improperly.
- Any other unusual conditions occur.

CARING FOR YOUR TURBO BAKER II

Inner Pot and Dough Blade

- Clean these parts thoroughly using a sponge or soft cloth dampened in lukewarm water. After cleaning, dry them completely and store them inside the main unit.

Note: The inner pot and dough blade are coated with fluorine resin. Use only plastic utensils to avoid scratching or damaging this coating.

Main Unit

- Unplug the power cord from the AC outlet before cleaning.
- Gently wipe dirt off with a sponge or soft cloth, dampened with mild detergent, then wipe with a dry cloth.
- Never use harsh cleansers, chemicals or abrasive cleaners. Nylon and metal brushes cannot be used. Non-kitchen detergents or bleach should not be used.

Shaft

- Remove all crumbs after each use. Use a sponge or cloth dampened with lukewarm water and wrung dry.

Pot Washer

- If crumbs accumulate in the bottom of the oven, remove the pot washer and clean it thoroughly with a sponge or soft cloth. Be sure to reinstall the pot washer properly, or ingredients may leak out of the inner pot.

Oven

- Remove flour and bread crumbs and all foreign matter from the inside of the oven with a vacuum cleaner. Then, wipe off with a cloth dampened with lukewarm water and wrung dry.

Air Intake

- Occasionally clean the air intake located on the bottom of the unit to prevent it from becoming blocked. Use a vacuum cleaner crevice tool or a soft brush.

HELPFUL HINTS FOR DAK'S TURBO BAKER II

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How Much Gluten Should I Add?

What is Gluten? Wheat gluten is the natural protein derived from wheat. It is basically wheat flour with the starch removed. It will promote higher rising, improved shape, enhanced flavor, increased protein, and extended freshness. Gluten may help keep dough from "falling," even when it does rise nicely.

In most recipes, adding one or two tablespoons of gluten will assist in the loaf rising, but adding gluten is not mandatory.

Suggestion: If bread flour is unavailable, and all purpose flour is used, we recommend adding one or two tablespoons of gluten to all recipes, except oat bran recipes.

What Is the Best Liquid Temperature ?

The ideal temperature for the liquid for use in recipes is 120°F - 130°F. As a guideline, the liquid should be hot to the touch.

What Kinds of Liquids Can I Use?

Very soft water will make a soft, sticky dough that does not rise well. If your water is very hard, you will find that a tablespoon of cider vinegar or lemon juice, when added to the water, will make a better bread.

Many liquids (heated to 120°F) can be used in baking bread, such as: water, milk, fruit juice, soy milk, potato water, egg and others.

What Is the Best Flour to Use?

Of the brands on the market, we have found that the following types work quite well:

Pillsbury™ Bread Flour

Gold Medal™ - Better For Bread Flour (yellow package)

King Arthur™ Flour (found on the East Coast)

What If the Bread Crust Is Too Brown?

We have found these options help keep the crust from becoming too brown:

1. Set the Baking Control toward DARK for darker crust, or toward LIGHT for lighter crust (see page 4).
2. Reduce the amount of sugar by one to two tablespoons.
3. Use honey in place of sugar, using half as much honey as sugar.
4. Use the sweet bread setting instead of the recommended setting.
5. Use a sugar substitute and use the same recipe requirements as for sugar. (There will be no aftertaste when the sugar supplement is cooked. A 1:1 ratio is used when using a sugar substitute.)

Altitude Adjustment

Those DAKonians who live in a high altitude area (3500 - 7400 feet) may find it necessary to adjust their recipes.

At 7400 ft.

Reduce yeast (use active dry yeast): Use about 3/5 of one packet of yeast per 3 cups of flour.

Use 1.5 teaspoons salt per 3 cups of flour.

Increase the liquid in the recipe. Use 1.5 cups plus 1 tablespoon of liquid per 3 cups of flour.

Use 1.5 teaspoons of gluten per 3 cups of flour.

At 3500 - 5000 ft.

Yeast reduction may not be necessary.

Do not increase the amount of salt used.

An increase of 2 tablespoons of liquid may be necessary.

A good-quality bread flour should not need extra gluten. Add 1.5 teaspoons of gluten if an all-purpose flour is used.

What If the Loaves Rise Too High?

There are three ways to avoid this:

1. Follow the recipe, measuring correctly.
2. Reduce the amount of liquid by 2-4 tablespoons.

3. As the loaf rises, make small holes around the loaf with a toothpick, causing it to fall until it is level with the top of the inner pot, just before it goes into the baking cycle.

*** Note:** Do not use a knife.

*** Hint:** To make cleanup easier, coat the inside of the glass dome with Pam™ or another cooking spray.

What If the Middle or Top of the Loaf Is Uncooked or Underdone?

If this occurs, the following steps will help assure that the loaf is completely cooked.

1. Remove the loaf of bread and the inner pot from the machine.
 2. Remove the loaf from the inner pot and finish baking it in your conventional oven. Bake at 350°F for 10 - 15 minutes.
- or
1. Between the last stage of fermentation (dough rising) and the baking cycle, use a baking brush to brush the top of the loaf with one of the following:
 - a) A beaten egg with one to two tablespoons of water, mixed into a fine glaze.
 - b) Egg white, cream of tartar, and approximately one to two tablespoons of water mixed into a fine glaze.
 - c) Melted butter.
 2. After brushing the top of the loaf and closing the lid, create an aluminum foil "shield" to cover the outside of the dome.

Helpful Cooking Hints

Some recipes call for egg whites. We have found that gently folding the egg whites into the recipe works much better than simply adding them into the ingredients.

When choosing to substitute ingredients, results may vary. A few attempts may be necessary to obtain a successful loaf. If you try a recipe substitute and find it successful, we would appreciate hearing about it. Please write to :

DAK Industries
Customer Service Department – Turbo Baker II
8200 Remmet Ave.
Canoga Park, CA 91304

How to Clean the Turbo Baker II

When cleaning The Turbo Baker II, we have found the following to be the most effective:

1. A mild soap and water solution.
2. A cleanser such as FORMULA 409 All Purpose Cleaner™
3. A white vinegar and water solution: 3 parts water to 1 part vinegar works best.
4. Use a damp sponge or cloth, and NEVER "flood" the Breadmaker with any of the above solutions.
5. As you know, you can remove the red flexible pot washer at the bottom of the oven. A gentle tug is all it takes. When the washer is out, use a toothpick to remove leftover ingredients from around the motor shaft and pot washer area. This area should be clean before you replace the pot washer.

Self-Test

If you experience problems that suggest your Turbo Baker II could be faulty, the unit has a self test which will help you determine what to do.

When performing the self test, the most accurate results are found when the unit has been cold for at least two hours.

1. First, please remove the inner pot. This is done to save the inner pot and will not affect the outcome of the test.
2. Unplug the Turbo Baker II.
3. Simultaneously press and hold down the "CLOCK" and the "CLEAR/STOP" buttons on the control panel.
4. While holding the buttons down, plug the Turbo Baker II's power cord into an electrical outlet, then release the buttons.
** A display of "8:8" should show on the display panel. If not, go through steps 1-3 again until this display is shown.*
5. Press the "CLEAR/STOP" button again. You should now see a sequence of numbers begin to appear on the display panel. These numbers merely mean that the Turbo Baker II is going through its test cycle. It is not important to observe these numbers.
6. The test will take about 10-20 minutes. At the end of the test, "11:11" should appear on the display panel.
** This display indicates that the Turbo Baker II is functioning properly.*
7. If any number other than "11:11" appears on the display panel at the end of the test, this means that the Turbo Baker II has failed part of its self test. In this case, please contact DAK's Technical Department for assistance at the number listed in "Service" below.

Service

If technical assistance is needed, please contact DAK's Technical Department by calling DAK's toll-free service number:

1-800-888-9818

<h2>FCC INFORMATION</h2>

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

TROUBLESHOOTING CHART		
PROBLEM	POSSIBLE CAUSE	SOLUTION
The unit does not start.	The power cord is not plugged into a wall outlet.	Plug the power cord into a wall outlet.
	The oven's interior temperature is too high (the display shows OEO2).	The unit will not operate if the oven temperature is too high. Open the glass lid and let the oven cool down.
	The unit is cool, but the display still shows OEO2.	Contact a qualified service technician.
Water leaks from the inner pot.	The inner pot is not installed correctly.	Mount the inner pot correctly.
	The pot washer is worn or damaged.	Replace the pot washer (use parts supplied by the manufacturer).
Dough kneading cannot be performed.	The dough blade is not installed correctly.	Remove the inner pot, remove the dough, then install the dough blade and the inner pot correctly.
Smoke is generated during baking.	Flour or other ingredients have been spilled onto the oven's heater.	Clean the inside of the oven. If smoke results from any other cause, unplug the unit immediately and contact a qualified service technician.
The dough does not rise enough.	An incorrect amount of liquid, or liquid with the wrong temperature has been used.	Use the correct amount of liquid at the correct temperature (120°F - 130°F).
	The display shows HEO2.	Contact a qualified service technician.
	Incorrect ingredients, or incorrect amounts of ingredients have been used.	Make sure that the recipe is correct.
	The yeast in the recipe is too old, was left in an opened package for too long, or was stored incorrectly and is no longer good.	Use fresh yeast from an unopened package.
	The room temperature surrounding the Turbo Baker II is too high.	Use the unit in a location with a moderate room temperature.
Bread cannot be baked.	The unit is set for the MANUAL cycle.	The manual cycle is for dough making only. Use the normal or automatic baking cycle.
	The dough blade is installed incorrectly.	Install the dough blade correctly.
	The display shows HEO1 or HEO2.	Contact a qualified service technician.
	The glass cover was opened during baking.	Keep the glass lid closed during baking.
Bread cannot be baked using the program timer.	The clock display does not show the correct, present time, or the AM/PM setting is incorrect.	Set the clock correctly.
	The timer was set incorrectly.	Set the timer correctly (see page 7).
	"12:00" is flashing in the display.	A power failure may have occurred. Remove the ingredients and start over.
The program timer cannot be set.	The timer indicator did not light up, or the timer was set incorrectly.	Set the timer correctly (see page 7).

Specifications

CPU	4 Bit, 6 KB
Power Supply	120 VAC/60Hz, 5A
Power consumption	Heater 750W
	Main Motor 100W
Size (H x W x D)	14.75 in x 10.63 in x 12 in.
Weight (net)	18.54 lbs.
Weight of Bread (approx.)	Up to 4.5 lbs.
Size of Bread (H x Diameter - approx.)	7.5 in. x 6.3 in.

The specifications of this unit are subject to change without notice.

DAK Turbo Baker II Breadmaker

Limited Warranty

DAK Industries, Inc. ("DAK") warrants to the first consumer purchaser, for a period of 90 days from the date of purchase, that this **DAK Turbo Baker II** (the "Product"), when shipped in its original packaging, will be free from defects in manufacture and materials. THE FOREGOING WARRANTY IS THE ONLY WARRANTY, EXPRESS OR IMPLIED, GIVEN BY DAK, I.E., **THERE IS NO WARRANTY OF MERCHANTABILITY AND THERE IS NO WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.** DAK hereby disclaims any express or implied warranties other than the warranty in the first sentence to the fullest extent permitted by law. IF APPLICABLE LAW DOES NOT PERMIT DAK TO DISCLAIM IMPLIED WARRANTIES, ANY WARRANTIES IMPLIED BY LAW ARE LIMITED TO THE **90 DAY TERM OF THE EXPRESS WARRANTY GIVEN BY DAK.** No other person, including any employee of DAK or any service person, is authorized to make any other warranty or to alter or extend the terms of the warranty given by DAK.

NOTE: The warranty given by DAK **DOES NOT APPLY** to the appearance of any Product or to any Product which has been subjected to **misuse, mishandling or service by any unapproved service person** or to any Product which has been **damaged, defaced, modified, altered or tampered with, either externally or internally** or to any Product **sold or used outside of the United States of America.**

The **SOLE AND EXCLUSIVE REMEDY** under this warranty is **REPAIR OR REPLACEMENT AT DAK's OPTION** of any Product that proves to be defective in manufacture or materials within the 90 day period from the date of purchase. **TO THE FULLEST EXTENT PERMITTED BY LAW, DAK DISCLAIMS ALL LIABILITY FOR ANY OTHER DIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ALLEGED TO BE CAUSED BY A DEFECTIVE PRODUCT, I.E., DAK WILL NOT BE RESPONSIBLE FOR ANY PERSONAL INJURY, PROPERTY DAMAGE (OTHER THAN THE COST OF REPLACING THE PRODUCT) OR ANY OTHER MONETARY DAMAGE SUCH AS LOST WAGES OR PROFITS CAUSED BY ANY USE, ATTEMPTED USE OR INABILITY TO USE THE PRODUCT.**

NOTE: By using this Product, you agree that repair or replacement at DAK's option will fully satisfy DAK's warranty obligation to you, whether in contract, tort, negligence, strict liability or other applicable law.

DAK, at DAK's sole option, will repair or replace any Product that proves to be defective within 90 days from the date of purchase at no charge to the purchaser **except for a fee of \$14.00 for handling, packing, return postage and insurance.**

Should service be required:

1. Carefully pack the Product along with all of its accessories and other original materials **in the original carton and packing materials** (if still available) or in another suitable carton with sufficient protective padding to avoid injury to the Product during shipping.

2. You **MUST ENCLOSE:**

- Your **original packing slip** or other proof of date of purchase **AND**
- Your **check or money order for \$14.00**, payable to **DAK Industries, Inc. AND**
- **A note describing the problem** that needs to be repaired.

3. Ship the Product, **prepaid, by insured Parcel Post or insured United Parcel Service (UPS)** to:

**DAK INDUSTRIES, INC.
c/o Warranty Central
18369 Eddy Street
Northridge, CA 91325**

Applesauce Bread

2.

We love this spicy three-apple loaf. It's great with a fruit salad or for lunch or dinner.

- 1 package yeast
- 2¼ cups bread flour
- ¾ cup wheat flour
- ½ teaspoon salt
- 4 Tablespoons white sugar
- ½ teaspoon cinnamon
- pinch nutmeg
- ⅔ cup warm applesauce
- 1 Tablespoon butter

Mom's Basic White Bread

A truly universal favorite in our home. Smells just as good as when mom used to make it. It's not only better than store-bought, it's totally preservative-free.

- 1 package yeast
- 3 cups flour
- 1 Tablespoon sugar
- 1 teaspoon salt
- 2 Tablespoons nonfat dry milk powder
- 1 Tablespoon butter (Use ingredients at room temperature.)
- 1¼ cups warm water

5 Minutes To Automated Freedom

Pour the yeast to one side of the inner pan. Add the rest of the ingredients in the order given. Select white bread and push "Start" and see how difficult it is to wait till this perfect golden brown loaf is ready to eat.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Drew's Famous Onion Dill Bread

A personally memorable bread. And, one of my favorites. This rich bread fills the house with the enticing scent of onion and the spicy aroma of dill. Everyone loves this hearty unusual bread!

- 1 package yeast
- 3 1/3 cups flour
- 1/4 teaspoon baking soda
- 1 1/2 teaspoon salt
- 1 unbeaten egg (Use ingredients at room temperature.)

Mix together, warm and add:

- 1/4 cup water
- 3/4 cup cottage cheese
- 3/4 cup sour cream
- 3 Tablespoons sugar
- 3 Tablespoons minced dried onion
- 2 Tablespoons whole dill seed
- 1 1/2 Tablespoons butter

5+ Minutes To Automated Freedom

In the order listed, place dry ingredients and egg into inner pan. Warm next set of ingredients, add them. Select white bread, and push "Start." Lightly brush the top with a little melted butter at baking time if you wish.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more.

Rye Bread With Beer and Orange

-4-

The beer gives this hearty rye bread a magnificent flavor. The orange adds zest. Try it with sweetened whipped butter.

- 1 package yeast
- 1 cup medium rye flour
- 2½ cups all purpose flour
- 2 Tablespoons wheat germ
- 1 teaspoon salt
- 1 cup beer, flat
- 2 Tablespoons molasses
- 2 teaspoons grated orange rind
- 2 Tablespoons butter (Use ingredients at room temperature.)
- ¼ cup warm water

5 Minutes To Automated Freedom

Add all ingredients into the pan in the order listed, select white bread and push "Start."

Special Butter Recipe: Mix 1 stick of sweet butter with 1 Tablespoon honey and 2 Tablespoons Amaretto (or any sweet liqueur of your choice) and ¼ teaspoon almond extract.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Blueberry Bread

- 5 -

Our son's favorite fruit. Use a can of blueberries. This produces a great, almost purple, bread with the sweet scent of blueberries.

- 1 package yeast
- 3 cups bread flour
- ½ teaspoon salt
- 2 Tablespoons sugar
- 1 Tablespoon butter (or margarine)
- 1 can (16½ oz.) blueberries, well drained, reserve liquid
- ¼ cup retained juice (Use ingredients at room temperature.)
- ¼ cup water, approximately

5 Minutes To Automated Freedom

In order listed, add all dry ingredients into pan. Put well drained berries into a 2-cup measuring cup, add ¼ cup juice and enough water to equal 1½ cups (we found it to be about ¼ cup water). Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Orange Bread

-6-

Here's a tangy citrus delight. It turns out a light orange color loaf with a delicate orange flavor with lots of vitamin C.

- 1 package yeast
- 3 cups bread flour
- ¼ cup sugar
- 1 teaspoon salt
- 1 Tablespoon butter
- 1 egg
- 2 Tablespoons grated orange rind
- 1 cup orange juice (Use ingredients at room temperature.)
- ¼ cup hot water

5 Minutes To Automated Freedom

Add all ingredients into the pan in the order listed (we just used the orange juice from breakfast), select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

*Try pineapple instead. It's great, and
tangerine has a real zest!*

Peanut Butter Bread

Forget putting peanut butter on your bread. This loaf actually is filled with real peanut butter goodness. And, wait till you try adding the jelly below. Now, a basic sandwich becomes a favorite bread.

1 package yeast
3 cups bread flour
¼ cup brown sugar, packed
½ cup chunky peanut butter (Use ingredients at room temperature.)
1¼ cups very warm water

5 Minutes To Automated Freedom

Add all ingredients into the pan in the order listed, select white bread and push "Start." And oh yes, we did try that great combination of peanut butter and jelly. Just add 2 Tablespoons of grape or strawberry jelly and 2 Tablespoons white sugar (omit the brown sugar). It tastes great, however the outside gets a bit well done. But give it a try and turn the lightness control halfway between light and the middle.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Chunky peanut butter with raspberry preserves was wonderful!

French Bread

-8-

This is better than the best French restaurant's 'crusty' French bread with a soft creamy interior. Just wait till you taste the crust!

- 1 package yeast
- 3 cups bread flour
- 2 Tablespoons sugar
- 1 teaspoon salt
- 2 Tablespoons butter (sweet gives the most authentic taste)
- 1 cup less 1 Tablespoon hot water
- 2 stiffly beaten egg whites (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Whip the whites until stiff and set aside. In the order listed, place the first 6 ingredients in the pan, select "French" bread and push "Start." Once all ingredients are moist, dump in the egg whites.

(If you choose, lightly brush the top with a mixture of 1 Tablespoon water, dash salt and ¼ teaspoon cornstarch after the 2nd mixing is over, and sprinkle with sesame or poppy seeds.) A fun touch.

French Bread 2

An authentic crispy French bread with a tender soft interior and so easy! This doesn't make too large a loaf, so it will be gone quickly. Try both French recipes.

- 1 package yeast
- 2 cups bread flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 teaspoon butter (or margarine) (Use ingredients at room temperature.)
- 1 cup plus 1 Tablespoon warm water

5 Minutes To Automated Freedom

Put all ingredients into the pan in the order listed, select "French" bread and push "Start" and plan a French dinner to go with this bread.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Buttermilk Cheese Bread

This loaf has a super smooth texture, a sharp cheddar taste, plus the cheese gives the crust a fabulous crunch.

- 1 package yeast
- 3 cups bread flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 Tablespoon sugar
- 1 cup buttermilk (Use ingredients at room temperature.)
- ¼ cup warm water
- 1 cup grated cheese (we used extra sharp cheddar)

5 Minutes To Automated Freedom

Pour all ingredients into the pan in the order listed. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Used 1/2 cup cheddar plus 1/2 cup
blue cheese.

Potato Loaf Bread

Peasants added potatoes to bread for extra hardness. Even instant mashed potato flakes make such a difference in moistness. Try it! We love it toasted with jam for breakfast.

- 1 package yeast
- 3 cups bread flour
- 1 Tablespoon sugar
- 1½ teaspoons salt
- 2½ teaspoons sweet butter (Use ingredients at room temperature.)
- 2 Tablespoons instant mashed potato flakes
- 1-1½ cups warm milk

5 Minutes To Automated Freedom

Put the first 5 ingredients into the pan in the order listed. Sprinkle the potato flakes over the hot milk and stir. Let it cool slightly. Add milk. Select white bread, and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Bloody Mary Bread

Yes, we really tried it. A great conversation bread and very tasty. Serve this with a stalk of celery.

- 1 package yeast
- 3 cups bread flour
- 1 teaspoon salt
- 1 Tablespoon sugar
- 1 Tablespoon soft butter
- 1 6 oz. can of spicy V-8 juice
- 1 Tablespoon vodka
- 1 Tablespoon water
- 1 egg (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Put all the ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Used 2 T. water instead of 1 T. vodka

Oat Bran and You

Now you can effortlessly add water soluble fiber (which studies suggest may reduce serum cholesterol) to your breads. Imagine fresh apple bread with 2¼ cups of oat bran, plus 5 more rich-tasting good-for-you treats.

By Drew Kaplan

It's true. Now you can get the benefits of oat bran while you enjoy really great tasting breads. Since you control what goes in, you won't be in for a surprise.

Caution: Oat bran is an 'in' food right now. But, lots of cereals I find are loaded with cholesterol-laden ingredients.

Look at the labels. Is the bread made with butter? Are there saturated or partially hydrogenated fats? Are there eggs?

Well, eating food that is advertised to have oat bran is fine if you want to 'think' you're making an effort to be healthy. But, why not find out how much oat bran really is in the breads you buy?

And, look at this. Lots of people are giving up red meat. Isn't it too bad 'to do yourself in' anyway by eating cholesterol-laden bread without even knowing it? You're suffering for nothing.

Well, no more! Wait till you taste my oat bran bread with banana. These breads aren't cardboard-tasting health sacrifices.

These are some of the best tasting breads ever. Forget the fact that they're good for you. Forget the safflower/vegetable oil. Forget the egg whites.

And, forget the oat bran. You don't need to acquire a taste for these breads. They simply taste great.

These breads are so filling that single slices, spread with my better-than-butter spread (inside front cover), have made between-meal-snacks a thing of the past at the Kaplan household.

And, it's not just me. My kids love these marvelous breads for their flavor. And, I can assure you, they don't care one bit about the oat bran.

So, try the oat bran carrot (it's great) and don't be surprised if the naturally sweet-tasting richness of my oat bran prune bread captures your heart.

And, speaking of capturing your heart, read the article on cholesterol beginning on page 8 for the full story about the oat bran-cholesterol link.

Oat Bran Wonder

-13.-

Forget store-bought oat bran breads with eggs and saturated fats. Fight cholesterol with this great tasting really good-for-you oat bran bread. Imagine a bread with 2¼ cups of oat bran plus rolled oats.

- 1 package yeast
- 1 cup rolled oats (quick cook)
- 1½ cups Better for Bread Flour
- 2¼ cups oat bran
- 1¾ cups whole wheat flour
- 4 Tablespoons gluten
- 2 Tablespoons wheat germ
- 1 teaspoon salt (optional)
- 2 Tablespoons safflower (or any vegetable) oil
- 3 Tablespoons honey
- 2 egg whites (Use ingredients at room temperature.)
- 2 cups plus 2 Tablespoons very warm water



5 Minutes To Automated Freedom

Get ready for a 3-4 pound loaf. Place yeast in bottom of Auto Bakery. Add rest of ingredients except liquid into the pan in the order listed. Add 1 cup plus the 2 Tablespoons of very warm water. Select white bread and push "Start." Leave the lid open. After a minute as the machine mixes the dough, add the remaining 1 cup of very warm water **slowly**.

This recipe is very large and may kick up some flour over the edge or on the glass dome at the beginning. Adding the liquid slowly will help prevent this. The pan will be very full and the bread won't rise very much. But, it will be a tall loaf. If yours rises too much, cut down on the liquid. If it seems too dry, increase the liquid.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Hint: measure the oil first, then the honey, and watch it slide right off the spoon!

Oat Bran & Fresh Apple

-14-

Here's a bread that's so sweet and rich tasting it's hard to believe that it's really good for us. But, the fresh apples and apple juice really do make it taste like dessert. And, you know what they say about an apple a day, plus now you can add oat bran.

- 1 package yeast
- 1 cup rolled oats (quick cook)
- 1½ cups Better for Bread Flour
- 2¼ cups oat bran
- 1¾ cups whole wheat flour
- 4 Tablespoons gluten
- 2 Tablespoons wheat germ
- 1 teaspoon salt (optional)
- 1 teaspoon cinnamon
- 2 Tablespoons safflower (or any vegetable) oil
- 2 Tablespoons honey
- 2 egg whites (Use ingredients at room temperature.)
- 2 cups freshly grated apples (peeled)
- 1½ cups very warm apple juice



5 Minutes To Automated Freedom

Get ready for a 3-4 pound loaf. Place yeast in bottom of Auto Bakery. Add rest of ingredients except liquid into the pan in the order listed. Add ½ cup of the very warm apple juice. Select white bread and push "Start." Leave the lid open. After a minute as the machine mixes the dough, add the remaining very warm apple juice slowly.

This recipe is very large and may kick up some flour over the edge or on the glass dome at the beginning. Adding the liquid slowly will help prevent this. The pan will be very full and the bread won't rise very much. But, it will be a tall loaf. If yours rises too much, cut down on the liquid. If it seems too dry, increase the liquid.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Try pears.

Oat Bran Prune Bread

- 15 -

Would you believe that this is my (and my 13-year-old's) favorite bread? Well, if you like prune danish, wait till you try this rich, naturally sweet bread which is literally jam-packed with the soluble fiber of both prunes and oat bran. It simply tastes like cake. Try this bread just once and you're sure to be making it regularly.



- 1 package yeast
- 1 cup rolled oats (quick cook)
- 1½ cups Better for Bread Flour
- 2¼ cups oat bran
- 1¾ whole wheat flour
- 4 Tablespoons gluten
- 2 Tablespoons wheat germ
- 1 teaspoon salt (optional)
- 2 Tablespoons safflower (or any vegetable) oil
- 2 Tablespoons honey (Use ingredients at room temperature.)
- 2 egg whites
- 1 cup pitted prunes snipped into halves
- ¼ teaspoon nutmeg (optional)
- 2 cups plus 2 Tablespoons very warm water

5 Minutes To Automated Freedom

Get ready for a 3-4 pound loaf. Place yeast in bottom of Auto Bakery. Add rest of ingredients except liquid into the pan in the order listed. Add 1 cup plus the 2 Tablespoons of very warm water. Select white bread and push "Start." Leave the lid open. After a minute as the machine mixes the dough, add the remaining very warm water **slowly**.

This recipe is very large and may kick up some flour over the edge or on the glass dome at the beginning. Adding the liquid slowly will help prevent this. The pan will be very full and the bread won't rise very much. But, it will be a tall loaf. If yours rises too much, cut down on the liquid. If it seems too dry, increase the liquid.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Oat Bran Raisin Bread

-16-

Cinnamon and raisin bread is a family favorite. Now we can all enjoy the same great taste with the added high fiber goodness of oat bran. And, wait till you taste (and smell) this great new bread idea.

- 1 package yeast
- 1 cup rolled oats (quick cook)
- 1½ cups Better for Bread Flour
- 2¼ cups oat bran
- 1¾ cups whole wheat flour
- 4 Tablespoons gluten
- 2 Tablespoons wheat germ
- 1 teaspoon salt (optional)
- 2 Tablespoons safflower (or any vegetable) oil
- 2 Tablespoons honey
- 2 egg whites (Use ingredients at room temperature.)
- 1 cup raisins
- 1 teaspoon cinnamon
- 2 cups plus 2 Tablespoons very warm water



5 Minutes To Automated Freedom

Get ready for a 3-4 pound loaf. Place yeast in bottom of Auto Bakery. Add rest of ingredients except liquid into the pan in the order listed. Add 1 cup plus the 2 Tablespoons of very warm water. Select white bread and push "Start." Leave the lid open. After a minute as the machine mixes the dough, add the remaining very warm water slowly.

This recipe is very large and may kick up some flour over the edge or on the glass dome at the beginning. Adding the liquid slowly will help prevent this. The pan will be very full and the bread won't rise very much. But, it will be a tall loaf. If yours rises too much, cut down on the liquid. If it seems too dry, increase the liquid.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Breat with dates instead of raisins.

Oat Bran Banana Bread

-17-

I love bananas. My mother used to make banana nut bread for me on special occasions. Now we can all enjoy the rich great flavor and aroma of fresh banana bread, knowing we have the added goodness of oat bran. If you like bananas, you'll love this loaf.

- 1 package yeast
- 1 cup rolled oats (quick cook)
- 1½ cups Better for Bread Flour
- 2¼ cups oat bran
- 1¾ cups whole wheat flour
- 4 Tablespoons gluten
- 2 Tablespoons wheat germ
- 1 teaspoon salt (optional)
- 2 Tablespoons safflower (or any vegetable) oil
- 2 Tablespoons honey
- 2 egg whites (Use ingredients at room temperature.)
- 2 ripe medium bananas, sliced
- 2 cups plus 2 Tablespoons very warm water



5 Minutes To Automated Freedom

Get ready for a 3-4 pound loaf. Place yeast in bottom of Auto Bakery. Add rest of ingredients except liquid into the pan in the order listed. Add 1 cup plus the 2 Tablespoons of very warm water. Select white bread and push "Start." Leave the lid open. After a minute as the machine mixes the dough, add the remaining very warm water slowly.

This recipe is very large and may kick up some flour over the edge or on the glass dome at the beginning. Adding the liquid slowly will help prevent this. The pan will be very full and the bread won't rise very much. But, it will be a tall loaf. If yours rises too much, cut down on the liquid. If it seems too dry, increase the liquid.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Add ½ cup walnuts.

Dear Sir,

"We haven't bought a loaf of bread since we received the Auto Bakery, and sometimes I think our children (all married) haven't either! They just 'happen to come by' and need half a loaf most every time I bake. We have all enjoyed the fresh bread to the utmost."

T.E. Hanley
Las Cruces, NM

Oat Bran Carrot Bread

- 18 -

Soluble fiber from both carrots and oat bran can really help fight cholesterol. But oh, wait till you taste the rich full-bodied, freshly grated carrot flavor. If you love carrot cake, wait till you try this great tasting, good-for-you oat bran bread.

- 1 package yeast
- 1 cup rolled oats (quick cook)
- 1½ cups Better for Bread Flour
- 2¼ cups oat bran
- 1¾ cups whole wheat flour
- 4 Tablespoons gluten
- 2 Tablespoons wheat germ
- 1 teaspoon salt (optional)
- 2 Tablespoons safflower (or any vegetable) oil
- 3 Tablespoons honey
- 2 egg whites (Use ingredients at room temperature.)
- 1½ cups freshly grated carrots (3-4 whole carrots)
- 2 cups plus 2 Tablespoons very warm water



5 Minutes To Automated Freedom

Get ready for a 3-4 pound loaf. Place yeast in bottom of Auto Bakery. Add rest of ingredients except liquid into the pan in the order listed. Add 1 cup plus the 2 Tablespoons of very warm water. Select white bread and push "Start." Leave the lid open. After a minute as the machine mixes the dough, add the remaining very warm water slowly.

This recipe is very large and may kick up some flour over the edge or on the glass dome at the beginning. Adding the liquid slowly will help prevent this. The pan will be very full and the bread won't rise very much. But, it will be a tall loaf. If yours rises too much, cut down on the liquid. If it seems too dry, increase the liquid.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Henzi's Seed Bread

-19-

Lots of different seeds create this fabulous seed bread. I line up all the ingredients in order, dump them in, and let the Auto Bakery do all the work. It's a health-food-store in a loaf.

- 1 package yeast
- 1 Tablespoon sugar
- 1½ cups bread flour
- 1½ cups wheat flour
- ⅔ cup rye flour
- ½ cup cornmeal
- ½ cup unprocessed bran
- 1 teaspoon salt
- ⅓ cup golden raisins
- ⅓ cup chopped pecans or walnuts
- ⅓ cup sunflower seeds
- ⅓ cup poppy seeds
- 2 Tablespoons caraway seeds
- 1 cup warm water
- ⅓ cup warm milk
- 1 Tablespoon oil
- 4 Tablespoons honey
- 1 egg (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Add all dry ingredients. Then pour in the liquids. Measure the oil first, then the honey and watch the honey slip right off the spoon. Select white bread and push "Start." This loaf may sag in the center, but it doesn't affect the texture or taste.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Fun to make!

Dear Drew,

"The bread machine is great. People think I really have talent and don't believe it when I tell them how easy it is. Sometimes, I'm tempted to take the credit myself."

D.C. Owens
Valatie, NY

Cinnamon Raisin Bread

It's an unbeatable combination. Cinnamon and raisins are one of everyone's favorite combination of flavors and aromas. Our kids especially like this fresh homemade bread toasted for breakfast.

- 1 package yeast
- 3 cups bread flour
- 2 Tablespoons sugar
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1 Tablespoon butter
- 1 1/4 cups warm milk
- 2/3 cup raisins (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Add ingredients into the pan in the order listed, select white bread and push "Start." When we are home, we add the raisins at the "beep, beep, beep" point near the end of the second mixing as they tend to remain whole. Sometimes, we add them at the beginning so they are nice and fine. Try it both ways.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Mint and Yogurt Bread

- 21 -

Imagine a bread with the high protein of wholesome yogurt. It's a fresh, bright minty bread, with just a hint of lemon. It's fabulous.

- 1 package yeast
- 3 cups bread flour
- 1 cup plain yogurt
- 3 Tablespoons chopped fresh mint
- 1 fresh yellow lemon rind, grated
- 2 teaspoons honey
- 1 teaspoon butter (Use ingredients at room temperature.)
- ¼ cup plus 1 Tablespoon warm water

5 Minutes To Automated Freedom

Add all of the above ingredients into the pan in the order listed. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Honey Buttermilk Bread - 22 -

Here's a remarkably delicate combination of buttermilk and sweet honey that is really enticing.

- 1 package yeast
- 3 cups bread flour
- 1½ teaspoons salt
- ¾ cup buttermilk
- 3 Tablespoons honey (we like orange honey)
- 1 Tablespoon sweet butter (Use ingredients at room temperature.)
- ½ cup warm water

5 Minutes To Automated Freedom

Place ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in loaf pans in your own oven. It's just more work. Please see Page 32.

Maple Oatmeal Bread

A light colored, evenly textured bread. Makes great sandwiches with the special taste of maple and the health of oats.

- 1 package yeast
- 1 cup quick cooking (Quaker) oats
- 3 cups bread flour
- 1 teaspoon salt
- ⅓ cup maple syrup
- 1 Tablespoon cooking oil (Use ingredients at room temperature.)
- 1¼ cups plus 1 Tablespoon very warm water

5 Minutes To Automated Freedom

Put all ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh dried fruit and more. Then jot your favorite health or taste additions below.

Raisin Bran Bread

- 23 -

If you love raisin bran cereal for breakfast, you'll really love this bread. Get all the great food value in a great tasting super healthy loaf that is particularly delicious toasted for breakfast (or anytime).

- 1 package yeast
- 2 cups bread flour
- 1½ cups raisin-bran cereal, right from the box
- ½ teaspoon salt
- ¼ teaspoon baking soda
- 4 Tablespoons brown sugar
- 2 Tablespoons butter (Use ingredients at room temperature.)
- 1 cup plus 1 Tablespoon warm water

5 Minutes To Automated Freedom

Add all ingredients into the pan in the order listed. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Try any of your favorite cereals.

Manual Bread-Making Explained

-24-

Now you can make any of the exciting bread recipes in this book! It's not hard, so don't worry. But, it is tedious. And, you'll be stuck at home between steps. Just follow these easy steps for great tasting breads.

STEP 1: Choose a moderate day when your kitchen is between 70° and 80°. Pick a large heavy bowl (about 4 quarts) for mixing by hand or with a mixer.

Pick a spot in your kitchen that is draft free and has a counter that is at a comfortable height that allows your arms to be fully extended with your palms resting on it. You and your back will appreciate this when you get to kneading the dough.

Hint: I use the kitchen table so I don't have to stand during the whole process.

STEP 2: Pour ¼ cup of warm water into your bowl. Then, add a package of yeast. Stir for a few minutes until it's completely dissolved. Use 120° to 130°F liquids.

Stir in the other warm liquids, butter (margarine is better) or oil, salt, sugar or honey. Keep stirring until the mixture is very evenly mixed.

Hint: A little extra effort to keep everything very smooth will really pay off.

Note: This book's recipes have all the liquid included. So, when you take the ¼ cup of water for the yeast above, simply subtract it from each recipe's total liquid.

STEP 3: Stir in very slowly—so it doesn't splatter—the flour(s) and other dry ingredients. Stir in about one carefully sifted cup at a time. Beat until dough is very smooth and elastic. Dough should be stiff. Mix at least 5 to 10 minutes.

STEP 4: Turn out (dump out of bowl) onto a well floured board the dough you have mixed. Flour your hands (cover them with flour) and start kneading.

Kneading the dough is working it to form an even elastic consistency. This is the most important step because this is where the gluten forms its 'net' that 'holds in' the bubbles coming from the yeast to make your bread airy and light.

Fold your dough in half. Push down and away from you. Turn it a quarter turn. Fold it half again. Don't be afraid to push down hard. The harder you work the dough, the better texture your bread will have. And, the better it will rise.

Push, turn and fold it over and over again. If your dough is sticky, add a few sprinkles of flour. The temperature of your room will affect the amount of flour and liquid needed for your dough is dry, sprinkle on some water.

Hint: Kneading isn't as complicated as it sounds. But you must really put your weight into it. And here's the secret of knowing when it's right. After 10 to 15 minutes of "beating up" your dough, push your clean hand against it. If nothing sticks to your hand, your dough isn't too wet. Then check to see that it's elastic.

STEP 5: Put your dough into a lightly greased bowl and grease the top lightly. Cover the bowl with a clean dishcloth. Pick a warm dark place with no drafts (very important) and let the dough rise until it is double in size (about 1½ hours).

Hint: I use my oven (not on), as it is warm and dark and draft free.

STEP 6: Take your dough out of the bowl and punch it down. Punching it down is simply lightly kneading it for a few seconds. Divide it into two portions and shape each into a loaf shape. Put each into a greased medium loaf pan about (8" x 4" x 2"). Cover the loaf pans and put them back where you let the dough rise until it is double in size again. It should take about 45 minutes.

STEP 7: Place loaf pans into a 350° F preheated oven and bake until brown (40 to 45 minutes). Remove the loaves from the pans and place on a wire rack to cool.

STEP 8: Here's the good part. Enjoy your own great tasting creations. They'll be preservative free. They'll be fresh. And, between the great smells in your home and the great taste at the table, it really is worth the effort. ☐

Chocolate Chip Bread

- 25 -

Yes Melissa, there is a chocolate chip bread! The chips tend to get a little well done, so turn down the darkness control a bit toward light. We find it's best to add the chips at the "beep beep beep" point, 5 minutes before the end of the second kneading, so they stay whole. Of course, you can put them in at the beginning if you prefer.

- 1 package yeast
- 3 cups bread flour
- 2 Tablespoons brown sugar
- 2 Tablespoons white sugar
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 4 Tablespoons soft butter
- 1 egg
- 1 cup warm milk
- ¼ cup water
- 1 cup chocolate chips (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

In the order listed, pour the first 10 ingredients into the pan, select white bread and push "Start." When the Auto Bakery "beeps" 5 minutes from the end of the second mixing, add the chocolate chips.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Lemon Bread

-26-

Now you can enjoy a truly tangy lemon taste in a delicate yeast bread with a rich dark brown crust.

- 1 package yeast
- 3 cups bread flour
- ¼ cup sugar
- ½ teaspoon salt
- ¼ cup butter
- ¾ cup milk, scalded
- 1 egg plus 1 yolk
- ¼ teaspoon lemon extract (Use ingredients at room temperature.)
- 2 teaspoons dried or freshly grated lemon peel

5 Minutes To Automated Freedom

Put everything into the pan in the order above, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Wait till you try lime.

Pumpkin Bread

-27-

The kitchen smells so homey as the spice and pumpkin bake. This is a real treat for pumpkin lovers all year long.

- 1 package yeast
- 3 cups bread flour
- ½ cup wheat flour
- 1½ Tablespoons butter
- 1 teaspoon salt
- 1 teaspoon ground pumpkin pie spice
- 1 egg
- 1⅓ cups warm water
- ¼ cup orange juice
- ½ cup canned pumpkin (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Add all ingredients in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

*Add orange rind, ½ t. cinnamon,
½ t. ginger instead of pie spice.*

Russian Black Bread

-28-

An authentic dark rich absolutely fabulous bread. It's heavy, fragrant and a perfect companion for stews or thick soups.

- 1 package yeast
- 1 Tablespoon white sugar
- 1½ cups bread flour
- 1½ cups medium rye flour
- ¼ cup whole wheat flour
- ½ cup unprocessed bran flakes
- 1 Tablespoon caraway seeds
- 1 teaspoon salt
- 1 teaspoon instant coffee powder
- ¼ teaspoon fennel seeds (Use ingredients at room temperature.)

Heat the following over low heat till chocolate and butter melt, stirring frequently. Or heat in microwave on half power till chocolate and butter melt. Cool to between 105 and 115 degrees.

- 1 cup plus 2 Tablespoons water
- 2 Tablespoons molasses
- 2 Tablespoons cider vinegar
- 2 Tablespoons butter
- ½ oz. unsweetened chocolate

5+ Minutes To Automated Freedom

Add all ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Dear Drew,

"Your bread machine is fantastic—we haven't bought a loaf since we bought your machine. Every recipe we've tried in your book is delicious."

*J. P. Overton
Coronado, CA*

Hawaiian Coconut Bread

Combines our favorite tropical tastes of coconut, macadamia nuts and pineapple. Close your eyes and picture the Hawaiian Islands.

- 1 package yeast
- 3 cups bread flour
- 2 teaspoons salt
- 1 Tablespoon sugar
- ¼ cup nonfat dry milk powder
- 1 egg
- ¼ cup butter
- ¾ cup shredded coconut
- ¾ cup macadamia nuts (whole is fine, or use almonds)
- ½ cup crushed pineapple, well drained
- ½ cup pineapple juice, from the above (Use ingredients at room temperature.)
- ¼ cup warm water

5+ Minutes To Automated Freedom

Drain the pineapple, reserve liquid. Add all ingredients into the pan in the order listed above, pineapple and liquids last. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Spaghetti Bread

-30-

With the powerful flavors of parmesan cheese, Italian seasoning and olive oil, this is the perfect companion or main course for Italian dinners with or without spaghetti!

- 1 package yeast
- 3 cups bread flour
- 1 Tablespoon sugar
- 1 teaspoon garlic salt
- $\frac{1}{3}$ cup grated parmesan cheese
- 1 teaspoon dried Italian seasoning
- 1 Tablespoon olive oil (Use ingredients at room temperature.)
- $1\frac{1}{2}$ cups warm water

5 Minutes To Automated Freedom

Add all ingredients into the pan in the order listed. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Oatmeal Bread

-31-

Here's a great bread that is marvelous toasted on a cold morning (yes, we do have cold (cool) mornings in California).

- 1 package yeast
- 1 cup rolled oats, whirled in the blender
- 3 cups bread flour
- 1 Tablespoon sugar
- 1 teaspoon salt
- 1 Tablespoon soft butter (Use ingredients at room temperature.)
- 1¼-1¾ cups warm water

5 Minutes To Automated Freedom

Grind the rolled oats in a blender (or food processor) till fine. Add all ingredients into the pan in the order listed. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Add 1/2 cup chopped pecans.

Favorite Cinnamon Rolls

-32-

Yes, you can make fabulous fresh cinnamon (or any other kind of) rolls by setting DAK's Auto Bakery on "Manual." Serve these superb rolls for a special breakfast (or dinner) treat you won't soon forget.

Dough:

1 package yeast
¼ cup melted butter
½ cup warm water
⅔ cup warm milk

2½ cups bread flour
1 cup whole wheat flour
2 eggs (Use ingredients at room temperature.)
3 Tablespoons Sugar

Filling:

½ cup melted butter
½ cup granulated sugar
1 cup chopped nuts
½ cup raisins (soaked in water to plump, drained)

1 Tablespoon cinnamon
½ cup packed brown sugar

Icing:

2 cups powdered sugar
2 Tablespoons corn syrup

Juice of 1 orange or lemon

5 Minutes To Automated Freedom

Select manual by pressing "Menu" button till "Manual" and "White" bread buttons light. No, it's not totally automated, but the hardest and most tedious parts of kneading dough and waiting for it to rise are done for you automatically.

When the cycle is over, it beeps and shuts off. Roll dough out on a floured board to a large thin rectangle, 22 by 14 inches. Brush dough with melted butter. Combine filling ingredients. Sprinkle dough with this mixture. Roll jellyroll fashion, starting with long edge. Seal edges, slice into 10-20 rolls. Place cut side down onto baking sheet. Or, even better, put in a greased sugared glass baking dish. Cover and let rise in a warm place till doubled, about 45 minutes.

Bake at 350 degrees 20 to 25 minutes. Brush with melted butter.

Drizzle with icing.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

*Filling: omit nuts, add 1/2 cup
chocolate chips.*

Granola Bread

- 33 -

Use your favorite granola. We used one with dates and nuts. Healthy, preservative-free bread has never tasted this good.

- 1 package yeast
- $\frac{3}{4}$ cup whole wheat flour
- 2 cups bread flour
- 1 cup granola, ground finely in blender
- $\frac{3}{4}$ teaspoon salt
- $1\frac{3}{4}$ teaspoons sugar
- $\frac{3}{4}$ cup warm water
- $\frac{1}{2}$ cup buttermilk
- 2 Tablespoons sweet butter
- 2 Tablespoons honey
- 1 egg (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Add all ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Add $\frac{1}{2}$ cup raisins or dates.

Diet Rite Bread

-34-

This started out as a joke because I drink so much Diet Rite. But, it tastes great. And, it really is a true diet bread.

- 1 package yeast
- 3 cups bread flour
- 1 1/4 cups Diet Rite® or any soda (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Put all ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Cheddar Cheese Bread

Forget all the other flavors. This bread is pure cheese. It's rich. It's strong. And, it's aromatic.

- 1 package yeast
- 3 cups bread flour
- 1/4 cup nonfat dry milk
- 1 Tablespoon soft butter
- 1 teaspoon salt
- 2 Tablespoons sugar
- 1 1/4 cups warm water
- 1 1/2 cups (6 oz.) grated sharp cheddar cheese (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

In the order listed, put ingredients in pan, select white bread, and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Try different strong cheeses.

Eileen's Corn-Chilies-Cheese Bread

Eileen's love for corn, chilies, and cheese inspired this light scrumptious bread. It's a marriage of exotic flavors from south of the border. It's particularly great with a Mexican meal. Serve warm.

- 1 package yeast
- 3 cups bread flour
- $\frac{3}{4}$ cup yellow cornmeal
- $\frac{1}{2}$ cup drained whole kernel canned corn
- 1 Tablespoon chopped canned chilies
- $\frac{1}{2}$ cup cheddar cheese, shredded
- 1 egg
- 1 Tablespoon butter (or margarine)
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons sugar (Use ingredients at room temperature.)
- $1\frac{1}{4}$ cups warm water

5 Minutes To Automated Freedom

Put all ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Golden Egg Bread

We love sandwiches from this golden egg bread. It rises tall and cuts beautifully.

- 1 package yeast
- 3 cups bread flour
- 4 Tablespoons sugar
- 2 eggs
- 6 Tablespoons vegetable (try corn) oil
- $1\frac{1}{2}$ teaspoons salt (Use ingredients at room temperature.)
- $\frac{3}{4}$ cup warm water

5 Minutes To Automated Freedom

Combine all ingredients in the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Add $\frac{1}{2}$ c. chopped dried fruit and $\frac{1}{3}$
c. chopped almonds and $\frac{1}{2}$ t. almond
extract.

Third Bread

-36-

Using two flours and a meal, this is called third bread and was found in many old cookbooks. It is a light, honey colored bread. It will sink a bit in the middle, but has a chewy crust and a sweet, rich, very satisfying flavor, so we wanted to include it for you to try.

- 1 package yeast
- $\frac{3}{4}$ cup rye flour
- 3 cups bread flour
- $\frac{3}{4}$ cup yellow cornmeal
- 1½ teaspoons salt
- $\frac{1}{2}$ cup honey (Use ingredients at room temperature.)
- 1½ cups very warm water

5 Minutes To Automated Freedom

Put all ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Whole Wheat Bread

Forget store-bought preservatives. Now you can have your own nutritious real homemade whole wheat bread. It's great for sandwiches and even better for toast.

- 1 package yeast
- 2½ cups whole wheat flour
- 1 cup bread flour
- 1 Tablespoon sugar
- 1 teaspoon salt
- 2 Tablespoons butter
- 3 Tablespoons nonfat dry milk (Use ingredients at room temperature.)
- 1½ cups warm water

5 Minutes To Automated Freedom

Add all ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

California Dip Bread

-37-

What fun we had with this one! We took all the ingredients of our favorite California Onion Dip and made a great bread. Be sure to vary the amount of soup mix to suit your taste.

- 1 package yeast
- 3 $\frac{1}{3}$ cups flour
- $\frac{1}{4}$ teaspoon baking soda
- 1 egg
- $\frac{3}{4}$ cup cottage cheese
- $\frac{3}{4}$ cup sour cream
- 3 Tablespoons sugar
- 1 $\frac{1}{2}$ Tablespoons butter (Use ingredients at room temperature.)
- $\frac{1}{4}$ cup water
- 1 envelope Lipton's Onion Soup mix (or less to taste)

5 Minutes To Automated Freedom

In the order listed, place the first 4 ingredients into the pan. Slightly warm the next 6 ingredients and pour into pan. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

We used the whole package.

Try 1/2 first.

Loved this!

Dear Drew,

"You can add my name to the list of happy breadmakers. My only problem is I want to make it every day, and eat it, and keep my weight under control too... Oh well... at least I know WHAT I'm eating."

C.F.
Sacramento, CA

Colonial Bread

An early American favorite with a rich sweet flavor and unique texture. Let its taste link today with our American Colonial past.

- 1 package yeast
- 3½ cups bread flour
- ½ cup yellow corn meal
- 1½ cups boiling water
- ½ cup molasses
- 1 teaspoon salt
- 1 Tablespoon butter (or margarine) (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Place cornmeal into bowl. Carefully pour boiling water into cornmeal, stirring to make sure it is smooth. Let stand to cool for about 30 minutes. Stir in molasses, salt and butter. Place yeast in pan, bread flour, and then cornmeal mixture. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Wheat Wheat Wheat Bread

Talk about healthy. Three types of pure wheat goodness for flavor and nutrition are yours with this great-tasting whole wheat bread.

- 1 package yeast
- ½ teaspoon ginger
- 2½ cups bread flour
- 1¼ cups whole wheat flour
- ½ cup wheat germ
- 1 teaspoon salt
- 3 Tablespoons honey
- 1 12 oz. can evaporated milk
- 2 Tablespoons salad oil
- ½ cup cracked wheat (Use ingredients at room temperature.)
- ½ cup boiling water

5+ Minutes To Automated Freedom

Cover the ½ cup cracked wheat (available in bulk and packaged in health food stores) with the boiling water in a small bowl. Stir and let cool. Put the rest of the ingredients in the order listed into the Auto Bakery, then the cooled wheat. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Pecan & Red Onion Bread

-39-

What an exciting and uniquely different combination! We toast this to serve with salads. We used pecans but walnuts are super too.

- 1 package yeast
- 3 cups bread flour
- 1½ teaspoons sugar
- 1½ teaspoons salt
- 1 cup plus 1 Tablespoon warm milk
- ¼ cup butter
- ½ cup chopped fresh red onion
- ¾ cup chopped pecans or walnuts (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Combine all ingredients in the order given. Select white bread and push "Start." Get ready for an unusual treat.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Prune Bread

If you love prune danish, you'll love this bread. Plus, prunes add water-soluble fiber to your diet which may actually lower your cholesterol. And, wait till you taste this great-tasting dark, moist sweet loaf.

- 1 package yeast
- 3 cups bread flour
- 3 Tablespoons brown sugar
- 1 teaspoon salt
- 1 Tablespoon butter (Use ingredients at room temperature.)
- 1 cup pitted prunes, cut into quarters
- 1¼ cups warm water

5 Minutes To Automated Freedom

Cut the prunes with scissors (great idea) or a knife. Place all ingredients in order listed into the pan, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Try diced dried apricots and orange juice instead of prunes and water.

Pumpnickel Bread

-40-

It's dark. It's heavy. It's pungent. The fragrance and flavor will make this true Pumpnickel a family favorite.

- 1½ packages yeast
- 2 cups rye flour
- ½ cup unprocessed whole-bran cereal
- 1¾ cups bread flour
- 2 teaspoons caraway seed
- 1½ teaspoons salt
- 1 Tablespoon unsweetened cocoa
- 3 Tablespoons molasses
- 1 Tablespoon safflower oil (Use ingredients at room temperature.)
- 1¼ cups warm water

5 Minutes To Automated Freedom

Add all ingredients in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Pepper Spice Bread

It's spicy (not hot). It's full-bodied. It's a light brown loaf with a really unusual flavor. Why not see if your friends can guess the ingredients. You're sure to love the zesty taste.

- 1 package yeast
- 3 cups bread flour
- ½ teaspoon salt
- ¼ cup sugar
- ¼ cup nonfat dry milk powder
- ¼ cup soft butter
- 1 egg
- 2 Tablespoons honey
- 2 Tablespoons corn syrup
- ¼ cup nuts (we used pecans)
- ½ teaspoon freshly ground black pepper
- 1 teaspoon whole anise seed
- ¼ teaspoon cinnamon
- ¼ teaspoon allspice (Use ingredients at room temperature.)
- ¾ cup very warm water

5 Minutes To Automated Freedom

Put all ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Cornell Bread

-41-

This widely known Cornell bread (developed at Cornell University, we understand) is high in protein with its nutritionally enriched combination of flours.

- 1 package yeast
- 3 cups bread flour
- 3 Tablespoons soy flour
- 3 Tablespoons nonfat dry milk powder
- 3 Tablespoons wheat germ
- 1 teaspoon salt
- 2 Tablespoons honey
- 2 Tablespoons butter
- 1 egg (Use ingredients at room temperature.)
- 1 cup plus 2 Tablespoons warm water

5 Minutes To Automated Freedom

Add all ingredients in the order listed, select white bread, and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Sweet Raisin Nut Bread

What kid of any age can resist a delightful slice of bread spilling over with two types of raisins and nuts? It's a delightfully sweet bread.

- 1 package yeast
- 3 Tablespoons sugar
- 3 cups bread flour
- $\frac{3}{4}$ cup milk
- $\frac{1}{4}$ cup water
- 2 eggs
- 4 Tablespoons melted butter, cooled
- $\frac{1}{4}$ cup honey
- 1 $\frac{1}{2}$ teaspoons salt
- $\frac{1}{3}$ cup raisins
- $\frac{1}{3}$ cup golden raisins
- $\frac{3}{4}$ cup nuts (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Simply dump in all ingredients in the order listed, select white bread and push "Start." We've used pistachios and peanuts.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Grain Bread

- 42 -

A very, very heavy, truly exceptional multi-grain bread. We love it sliced thin, and toasted. This short, flavorful loaf is worth a trip to the health food store for the grains.

- 1 package yeast
- 1 Tablespoon sugar
- 2 cups whole wheat flour
- $\frac{3}{4}$ cup rye flour
- $\frac{3}{4}$ cup wheat germ
- $\frac{3}{4}$ cup unprocessed bran
- $\frac{1}{2}$ cup nonfat dry milk powder
- $\frac{1}{2}$ cup sunflower seeds
- 1 teaspoon salt
- 1 whole egg
- $1\frac{3}{4}$ cups boiling water
- $\frac{1}{2}$ cup cracked wheat (bulgur)
- $\frac{1}{2}$ cup 7-grain mixture (or millet)
- 1 Tablespoon molasses
- $1\frac{1}{2}$ Tablespoons safflower oil (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Combine boiling water with cracked wheat, 7-grain mixture, molasses and oil. Cool to room temperature. Add first 10 ingredients in the order listed to the pan, pour in cooled grain mixture, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Use honey instead of molasses for a milder taste.

Salted Peanut Bread

-43-

Peanuts in every bite are what you'll experience when you bite into this loaf. It's a sure hit full of real peanut goodness.

- 1 package yeast
- 1 cup whole wheat flour
- 2 cups bread flour
- 1/3 cup nonfat dry milk
- 3 Tablespoons sugar
- 1/2 teaspoon salt
- 2 Tablespoons butter
- 1 egg (Use ingredients at room temperature.)
- 3/4 cup salted peanuts
- 1 cup very warm water

5 Minutes To Automated Freedom

Dump in all ingredients in the order listed, including the peanuts right from the jar. We used dry roasted. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Gentlemen,

"When I received your recipe book and offering for the bread making machine I had to fight my impulse to order it . . . I finally lost my argument with myself and ordered the machine. I am delighted with it and am having a great time trying new recipes."

R. Levy
Coconut Creek, FL

Real Chocolate Bread

When only chocolate will do, serve this great tasting chocolate bread. It's not too sweet. Try spreading on some cream cheese.

1 package yeast
3 cups bread flour
½ cup sugar
¼ cup unsweetened cocoa
1 egg unbeaten
¼ cup butter or margarine
½ teaspoon vanilla (Use ingredients at room temperature.)
1 cup warm milk

-44-

5 Minutes To Automated Freedom

Add all ingredients in the order given, select white bread, and push "Start." Be sure to try this with a glass of cold milk.

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Add ½ c. raisins and ½ c.
chocolate chips, too.

Dear DAK,

"We are certainly enjoying our Auto Bakery, and have found it to be all you advertised, and more. I am also glad you plan to continue sharing recipes, since users are bound to find other kinds of breads for everyone to enjoy baking and eating."

J.K. Jones
Salinas, KS

Rye Bread

- 45 -

Now you can make rye bread the way YOU want it! Add caraway seeds and allspice to make an unusual spicy rye, or omit them for a good conventional rye bread.

- 1 package yeast
- 2 cups rye flour
- 2 cups bread flour
- 2 Tablespoons dry nonfat milk powder
- 1 Tablespoon sugar
- 1 teaspoon salt
- 1 Tablespoon honey
- 1 Tablespoon butter (Use ingredients at room temperature.)
- 1 teaspoon ground allspice, optional
- 1 Tablespoon caraway seeds, optional
- 1 ½ cups warm water

5 Minutes To Automated Freedom

Add all ingredients in order listed above, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Dear Drew,

"The bread maker is great! The hardest part ever is waiting for the bread to finish - many eyes watch and savor the result of what they have dubbed 'the Robot with the tiny feet' at work."

M. Baker, R.N.
Port Angeles, WA

Banana Wheat Bread

-46-

There's nothing like hot banana bread. Slice the bananas right into the pan as if you were slicing them on cereal. There's no mashing. And oh, is it easy and delicious.

- 1 package yeast
- 1½ cups bread flour
- 1½ cups wheat flour
- ½ teaspoon salt
- 2 medium ripe bananas, sliced right into the pan
- ¼ cup honey
- ¼ cup warm water
- 1 egg
- ¼ cup oil
- ½ teaspoon vanilla
- 1 teaspoon poppy seeds (optional) (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Add ingredients into the pan in the order listed, select white bread, and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Golden Raisin Bread

A sweet, different version of our favorite raisin bread. Thrill to the taste of plump golden raisins with a hint of ginger and cinnamon.

- 1 package yeast
- 2 cups bread flour
- 1 cup whole wheat flour
- ¼ cup wheat germ
- ¼ cup brown sugar
- 1 teaspoon salt
- 2 Tablespoons butter
- ¾ cup golden raisins
- ¼ teaspoon ground ginger
- ½ teaspoon cinnamon (Use ingredients at room temperature.)
- 1½ cups warm water

5 Minutes To Automated Freedom

Put all the ingredients into the pan in the order listed, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Old-Fashioned Graham Flour Bread

-47-

Graham flour is not just for crackers. It's available in bags and boxes in markets and most health food stores. This makes a delicious, fun, great-tasting light-colored bread.

- 1 package yeast
- 2 cups bread flour
- 2 cups graham flour
- ¼ cup nonfat dry milk powder
- 1 teaspoon salt
- 1 Tablespoon honey
- 1 Tablespoon butter (Use ingredients at room temperature.)
- 1¼ cups warm water

5 Minutes To Automated Freedom

Add all ingredients in order listed into pan, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Squaw Bread

Here's a take-off of an American Indian creation with a crispy crust. It's a rich, slightly sweet and definitely interesting bread.

- 1 package yeast
- 1 Tablespoon brown sugar
- 2 cups bread flour
- 1 cup whole wheat flour
- 1 cup rye flour
- ¼ cup instant nonfat dry milk powder
- 1½ teaspoons salt (Use ingredients at room temperature.)

Liquify in blender:

- 1¼ cups warm water
- 2¾ Tablespoons oil
- 2 Tablespoons honey
- 2 Tablespoons raisins
- 2 Tablespoons brown sugar

5 Minutes To Automated Freedom

Combine water, oil, honey, raisins, and brown sugar and blend till liquid. Add dry ingredients in the order listed, pour in liquid, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Wheat and Honey Bread

Here's whole wheat goodness and richness in a very easy-to-make wheat bread.

- 1 package yeast
- $\frac{3}{4}$ cup whole wheat flour
- 2½ cups bread flour
- 1 teaspoon salt
- 2 Tablespoons honey
- 2 Tablespoons butter
- 1 egg (Use ingredients at room temperature.)
- 1 cup plus 1 Tablespoon warm water

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5 Minutes To Automated Freedom

In the order listed, put all ingredients into pan, select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Notes

BE CREATIVE! Experiment with DAK's Auto Bakery. Try adding chopped nuts, fresh or dried fruit and more. Then jot your favorite health or taste additions below.

Raisins are a good addition. Add them at the beginning to flavor, or at the beeps so they'll remain whole.

Sunflower Bread

The distinctive flavor and crunch of sunflower seeds are a real favorite of our family. This is a satisfying loaf, which is perfect for serving with soup or salad to make a light healthy supper.

- 1 package yeast
- $\frac{1}{2}$ cup unprocessed bran flakes
- 3 cups bread flour
- $\frac{1}{4}$ cup sunflower seeds
- 1 teaspoon salt
- 1 Tablespoon sugar
- 3 Tablespoons molasses
- 2 Tablespoons butter
- 1¼ cups milk (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Add all ingredients in the order listed. Select white bread and push "Start."

4 Hour Manual Method

Without DAK's Auto Bakery, you can hand knead, let this bread rise, and then bake it in 2 loaf pans in your own oven. It's just more work. Please see Page 32.

Buttermilk Wheat

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This basic wheat bread is great for sandwiches. Try it toasted.

- 1 package yeast
- 3 cups plus 2 Tablespoons whole wheat flour
- 1 teaspoon salt
- 2 Tablespoons brown sugar
- 1 teaspoon baking soda
- 2 Tablespoons softened margarine
- 1 egg
- 1 cup buttermilk, warmed

Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Start."

Molasses Wheat Germ

The combination of molasses and wheat germ gives this bread a hearty texture and sweet flavor. Try it with soups and stews.

- 1 package yeast
- 3 cups whole wheat flour
- $\frac{1}{4}$ cup wheat germ
- $\frac{1}{4}$ cup toasted bran
- 1 Tablespoon oil
- 4 Tablespoons molasses
- $1\frac{1}{4}$ cups beer, flat, warm
- 1 egg white

Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Start."

Beer Cheese Bread

Blend your favorite cheese with the smoothness of American cheese and the tangy bite of beer for an incredibly rich taste sensation. Serve hot and it won't last long.

- 1 package yeast
 - 3 cups bread flour
 - 1 Tablespoon sugar
 - $1\frac{1}{2}$ teaspoons salt
 - 1 Tablespoon butter
 - 10 oz. beer, flat
 - 4 oz. (2 slices) processed American cheese
 - 4 oz. Jack (or any you wish) cheese, cut in $\frac{1}{4}$ " cubes
- (Use ingredients at room temperature.)

5 Minutes To Automated Freedom

Warm beer and American cheese over low heat on top of stove or in microwave. Cheese doesn't need to melt completely. Stir. Add all ingredients in the order listed, select white bread and push "Start."

Apple Wheat

-50-

This triple-apple treat includes apple juice, applesauce and fresh apple

- 1 package yeast
- 3 cups whole wheat flour
- ½ cup Kellogg's® Bran Flakes (or equivalent)
- 3 Tablespoons gluten (optional)
- 1 teaspoon cinnamon
- 1 cup plus 1 Tablespoon apple juice, warmed
- ½ cup applesauce, warmed
- 1 golden delicious apple, grated with skin (measures about 1¼ cups)

Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Sta

Walnut Blue Wheat

The sharp bite of blue cheese makes this fragrant loaf a treat at any meal. If you're a blue cheese lover, go for it and add all 4 ounces!

- 1 package yeast
- 3 cups whole wheat flour
- 1 teaspoon salt
- 1 Tablespoon sugar
- 1 Tablespoon margarine
- 2 to 4 oz. crumbled blue cheese
- 1 cup plus 2 Tablespoons warm water
- ½ cup toasted walnuts (add at beep)

Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Sta

Gugelhupf Wheat

Whole Wheat flavor adds a healthy touch to this festive bread.

- 1 package yeast
- 3 cups whole wheat flour
- ½ cup Nabisco® 100% bran cereal (or equivalent)
- 1 teaspoon salt
- 2 Tablespoons dark brown sugar
- ½ cup dates
- ½ cup raisins
- 2 Tablespoons pecans
- 2 Tablespoons almonds
- 1½ teaspoons almond extract
- 1 Tablespoon oil
- 1 egg
- 1¼ cups milk

Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Sta

An Important Note About Oat Bran Recipes

When baking any oat bran bread, for best results set your breadmaker browning/crisping control to the light setting on the far left.

Peanut-Peanut Butter Wheat

Try this one with jelly for the ultimate peanut butter & jelly sandwich.

- 1 package yeast
- 3 cups whole wheat flour
- ¼ cup nonfat dry milk powder
- 1 Tablespoon oil
- 2 Tablespoons honey
- ⅓ cup smooth peanut butter
- ¾ cup dry roasted salted peanuts
- 1 egg
- 1 cup hot water (about 120°)

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Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Start."

Pumpkin Wheat

A festive treat for the holidays or any day. The aroma of the cooking pumpkin and spices will make your kitchen smell terrific.

- 1 package yeast
- 3 cups whole wheat flour
- 1 teaspoon salt
- 1 Tablespoon sugar
- 1 cup canned pumpkin
- 1 Tablespoon pumpkin pie spice
- 1 cup canned evaporated milk, warm
- 1 egg

Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Start."

Coconut-Pineapple Wheat

One bite of this scrumptious tropical treat will whisk you away to the warm breezes, white sands and crystal blue waters of the South Pacific.

- 1 package yeast
- 3 cups whole wheat flour
- ½ teaspoon salt
- 1 Tablespoon brown sugar
- 1 teaspoon vanilla
- 1 Tablespoon oil
- ½ cup crushed pineapple packed in its own juice, drained
- 3 Tablespoons pineapple juice (liquid drained from can)
- ¾ cup plus 3 Tablespoons water
- ½ cup shredded coconut (optional, add at the start of the second mix)

Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Start."

Orange-Raisin Wheat

The zesty tang of oranges and the mellow sweetness of raisins pack this light orange loaf with loads of flavor and vitamin C.

- 1 package yeast
- 3 cups whole wheat flour
- 1 teaspoon salt
- 1 cup raisins
- 1 cup plus 2 Tablespoons fresh orange juice, warm, OR
- 2 Tablespoons orange juice concentrate, and 1 cup warm water
- 2 egg whites

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Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Start"

Sherry-Poppy Seed Wheat

The addition of whole wheat transforms this favorite quick loaf recipe into a delicious, but short wheat bread loaf.

- 1 package yeast
- 3 cups whole wheat flour
- 4 Tablespoons poppy seeds (1 small jar, Schilling® 1.25 oz. is exact)
- 3 Tablespoons canola oil
- 3 Tablespoons creamed sherry (or use water)
- ½ cup sour cream, warmed
- 2 eggs
- ¼ cup plus 2 Tablespoons warm water

Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Start"

Banana-Nut Wheat

Now you can enjoy the rich flavor and aroma of banana bread with the added goodness of whole wheat.

- 1 package yeast
- 3 cups whole wheat flour
- 1 teaspoon salt
- 3 Tablespoons maple syrup
- 1 teaspoon maple extract (optional)
- ½ cup pecans
- 1 medium ripe banana, sliced (about 1½ cups)
- 1 cup warm water

Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Start"

An Important Note About Oat Bran Recipes:

When baking any oat bran bread, for best results set your breadmaker browning/crisping control to the light setting on the far left.

Ranch Wheat

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The cool bite of ranch dressing gives this rich loaf a taste-tempting tang.

- 1 package yeast
- 3 cups whole wheat flour
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon baking soda
- 1 package Hidden Valley® Original Ranch Dressing mix (1 1-oz. pkg.)
- 1 Tablespoon honey
- $1\frac{1}{4}$ cups lowfat buttermilk, warmed
- 1 Tablespoon water

Put all the ingredients into pan in the order listed, select "Whole Wheat" and push "Start."

Plain Oat Bran Wheat

Try toasting this scrumptious whole wheat/oat bran combination.

- 1 package yeast
- 3 cups whole wheat flour
- 1 cup oat bran
- 3 Tablespoons gluten
- 1 teaspoon salt
- 2 Tablespoons honey
- 2 Tablespoons margarine, soft
- $1\frac{1}{2}$ cups plus 3 Tablespoons warm water

Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."

Olive Oat Bran

It's a short-rising loaf, but oh is it packed with palate-pleasing character.

- 1 package yeast
- 1 cup whole wheat flour
- 1 cup Better for Bread® white flour
- 1 cup 100% oat bran
- 1 teaspoon salt
- 2 Tablespoons sugar
- 1 cup whole, pitted black olives, drained
- 1 egg
- $\frac{3}{4}$ cup warm water

Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."

Corn-Cheddar Cheese-Oat Bran

This mouth-watering trio makes a hearty loaf that's perfect with chili.

- 1 package yeast
- 1 cup whole wheat flour
- 1 cup Better for Bread white flour
- ½ cup oat bran
- ½ cup yellow corn meal
- 3 Tablespoons gluten
- 1 teaspoon salt
- 2 Tablespoons oil
- 2 Tablespoons honey
- ¾ cup creamed corn, warmed
- ½ cup Durkee® Canned French Fried Onions
- 2 Tablespoons Bac-Os® Bacon Flavor Bits (or equivalent)
- ½ cup grated cheddar cheese
- 1 egg
- ¾ cup plus 2 Tablespoons warm water

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Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."

Whole-Grain Oat Bran

This dense, multi-grain loaf is packed with nutritional goodness. But, with a dollop of yogurt on top, the kids will think it's a great snack.

- 1 package yeast
- 1½ cups whole wheat flour
- 1 cup Better for Bread white flour
- ½ cup oat bran
- ½ cup Quaker multi-grain 100% natural hot cereal
- 2 Tablespoons wheat germ
- 1 teaspoon salt
- 3 Tablespoons gluten
- ½ cup applesauce
- ½ cup raisins
- 2 egg whites or 1 egg or ¼ cup egg substitute
- ⅔ cup plus 3 teaspoons warm water

Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."

NOTES

Eggnog Oat Bran

This recipe started as an after-the-holidays experiment. Now this flavorful cinnamon-spicy bread is a holiday tradition at our home.

- 1 package yeast
- 1¼ cups whole wheat flour
- 1¼ cups Better for Bread white flour
- ½ cup rolled oats (Quaker® Oats)
- ½ cup oat bran
- 3 Tablespoons gluten
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 2 egg whites or 1 egg or ¼ cup egg substitute
- 1¼ cups warm eggnog

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Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."

Ellen's Favorite Oat Bran Muffin Bread

Our body-builder neighbor loved bran muffins until we introduced her to this yummy, fruit-filled, bran muffin BREAD!

- 1 package yeast
- 1¼ cups whole wheat flour
- 1 cup Better for Bread white flour
- ½ cup oat bran
- ½ cup rolled oats (Quaker Oats)
- ¾ cup Nabisco 100% bran cereal (or equivalent)
- 1 teaspoon salt
- 1 teaspoon brown sugar
- ½ teaspoon baking powder
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon vanilla
- 1 8.25-oz. can Libby's Lite® Sliced Peaches, drained, cut in pieces
- 1 Tablespoon drained peach juice from the can
- 1 small banana, ripe, sliced
- 2 Tablespoons raisins, warmed (10 seconds in the microwave)
- 1 egg
- ¼ cup nonfat milk, warm

Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."

An Important Note About Oat Bran Recipes:

When baking any oat bran bread, for best results set your breadmaker's browning/crisping control to the light setting on the far left.

Rye Oat Bran

This short, heavy loaf has all the heartiness of darker Eastern European bread. Try it on a cold night with stew or vegetable soup.

- 1 package yeast
- $\frac{3}{4}$ cup rye flour
- $1\frac{1}{4}$ cups Better for Bread white flour
- $\frac{1}{2}$ cup rolled oats (Quaker Oats)
- $\frac{1}{2}$ cup oat bran
- 1 teaspoon salt
- 2 Tablespoons oil
- 2 Tablespoons molasses
- 4 Tablespoons gluten (Optional for a lighter, higher loaf — add 3 Tablespoons extra water if you add the gluten.)
- 1 Tablespoon caraway seeds
- 1 Tablespoon anise seeds
- 1 Tablespoon unsweetened cocoa
- 2 egg whites or 1 egg or $\frac{1}{4}$ cup egg substitute
- $\frac{3}{4}$ cup water

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Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."
Hint: You'll find we put lots of ingredients in our recipes. Don't be afraid, the DAK Turbo Baker IV can handle it.

Honeyed Beet Oat Bran

Frankly, I hate beets. But, the unique mixture of cinnamon, cloves, honey and beets has made this red-tinted oat bran bread one of my favorites.

- 1 package yeast
- 1 cup whole wheat flour
- 1 cup Better for Bread white flour
- $\frac{1}{2}$ cup oat bran
- $\frac{1}{2}$ cup rolled oats (Quaker Oats)
- 4 Tablespoons gluten
- 1 teaspoon salt
- 2 Tablespoons oil
- 2 Tablespoons honey
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- $\frac{1}{2}$ cup golden raisins
- 2 egg whites or 1 egg or $\frac{1}{4}$ cup egg substitute
- 1 small can (8 $\frac{1}{4}$ oz.) julienne beets, drain, save liquid, then warm liquid from beets and combine with water to equal $\frac{1}{2}$ cup plus 3 Tablespoons liquid

Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."

An Important Note About Oat Bran Recipes:

When baking any oat bran bread, for best results set your breadmaker's browning/crisping control to the light setting on the far left.

Green Grocers' Oat Bran Bread

You can use your juicer or blender for this light green bread. It's a slice of garden goodness. Try it toasted with a fresh pasta or a Ceasar salad.

- 1 package yeast
- ¼ teaspoon ginger
- 1½ cups Better for Bread white flour
- 1 cup whole wheat flour
- ¾ cup oat bran
- ½ cup rolled oats (Quaker Oats)
- 2 Tablespoons gluten
- 1 teaspoon salt
- 2 Tablespoons sugar
- 1 Tablespoon oil
- 1 Tablespoon parsley, chopped
- 2 egg whites or 1 egg or ¼ cup egg substitute

For Vegetable Juice:

- 1 small cucumber
- 1 cup fresh spinach leaves
- ¼ cup parsley

This scrumptious bread takes a little more time than most, but it's definitely worth it. If you have a juicer, juice the cucumber (with skin on), spinach leaves and parsley. Add enough water to juice to make 1¼ to 1⅓ cups. If you don't have a juicer, place the cucumber, spinach and parsley in a blender with 1 cup boiling water and liquefy. Then, add enough water to make 1¼ to 1⅓ cups. Put all the ingredients into pan in the order listed, turn lightness control to far left, select "Oat/French" and push "Start."

Pear-Coconut Oat Bran

Canned pears add great texture and flavor to this sweet healthy bread.

- 1 package yeast
- 1 cup whole wheat flour
- 1¼ cups Better for Bread white flour
- ½ cup oat bran
- ½ cup rolled oats (Quaker Oats)
- 1 teaspoon salt
- 1 Tablespoon honey
- 2 Tablespoons margarine, melted and cooled
- 1 Tablespoon pear juice
- 1 8-oz. can of Libby's Lite Pears, drained and sliced
- ½ cup coconut
- 1 teaspoon almond extract
- 1 egg
- ¼ cup plus 1 Tablespoon warm water

Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."

Rosemary Oat Bran

When the savory scent of this good-for-you bread fills your home, prepare for a stampede to the kitchen.

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- 1 package yeast
- $\frac{3}{4}$ cup whole wheat flour
- $1\frac{1}{4}$ cups Better for Bread white flour
- $\frac{3}{4}$ cup oat bran
- 1 teaspoon salt
- 2 Tablespoons olive oil
- 1 Tablespoon honey
- 2 Tablespoons rosemary (fresh or dried)
- $\frac{1}{2}$ cup jack or mozzarella cheese, grated
- $\frac{1}{2}$ cup parmesan cheese, grated
- 1 teaspoon black pepper
- 1 teaspoon garlic salt
- 4 Tablespoons gluten
- 1 cup plus 3 Tablespoons warm water

Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."

Mint Zucchini Oat Bran

This "strange" recipe tastes nothing like it sounds. Slice it thin while it's still hot and spread lightly with butter or margarine. Delicious!

- 1 package yeast
- $\frac{1}{4}$ teaspoon ginger
- $1\frac{1}{4}$ cups whole wheat flour
- $1\frac{1}{4}$ cups Better for Bread white flour
- $\frac{1}{2}$ cup rolled oats (Quaker Oats)
- $\frac{1}{2}$ cup oat bran
- 1 teaspoon salt
- 3 Tablespoons gluten
- 2 Tablespoons olive oil
- 2 Tablespoons sugar
- 2 egg whites, room temperature
- 1 cup water, warmed
- 1 cup grated zucchini, warmed
- 2 Tablespoons mint leaves, chopped

Put all the ingredients into pan in the order listed, select "Oat/French" and push "Start."

NOTES

An Important Note About Oat Bran Recipes:

When baking any oat bran bread, for best results set your breadmaker's browning/crisping control to the light setting on the far left.

Sourdough Bread

We love the rich, tough sourdough bread from San Francisco. Now we can all enjoy this great tasting bread any time we want.

- 1 package yeast
- 3 cups Better for Bread white flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 cup water (very warm)
- 1 cup sourdough starter

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Put all the ingredients into pan in the order listed. Select either the "White" or "Oat/French" bread setting, turn the brown control on the side all the way up to the darkest setting and push "Start." We had slightly better luck with the regular (4 hour) cycle, but turbo cycle works, too.

Sourdough Starter

Here's the secret to giving your bread that distinctive, delicious sourdough flavor and crispy crust. This sourdough is a real taste pleaser.

- 1 cup nonfat or lowfat milk
- 1 Teaspoon active dry yeast (optional)
- 1 Teaspoon sugar or honey (optional)
- 3 Tablespoons unflavored yogurt (we used nonfat)
- 1 cup all-purpose flour

It's really easy. Just follow the steps and you'll have a great starter that you can use for years. Slowly heat the milk to 100 degrees, remove it from the stove and slowly pour the milk into a 4-6 cup glass or ceramic container with a tight lid, then add the yogurt and stir until it is mixed.

Cover the container and let it stand for 1 to 2 days in a warm dark place. (We use the area near our dryer or in the hot water heater closet.) The mixture will thicken to the consistency of the yogurt you put in. If there is an amber liquid on top, just stir it back in and let it stand for a few more hours. This is about 10% alcohol and it helps give the sour taste. You can make the taste more subtle by pouring off some of this liquid.

Next, stir in the flour and reseal your container. Again, let the mixture sit in a dark warm place for 3 to 5 days. If the amber liquid forms on top, stir it back in and wait a few hours.

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Now you're ready to make terrific sourdough bread. Either use some of the mixture now, or put it in the refrigerator. It will keep for about a month without any attention. If you want to use it now, simply pour out 1 cup and use it in your recipe. It really is easy.

How to keep your starter going from now on: If you've refrigerated your starter, put it on the counter and let it come to room temperature. Use 1 cup of starter in your bread. Then simply add 1 cup of 100-degree nonfat or lowfat milk and one cup of all-purpose flour. You don't need any more yogurt. However, a teaspoon of yeast every few times can add an extra kick. Put it in a dark warm place and let it "bubble" for a day. Then you can use it again or refrigerate it. If you want to increase your starter, just put in 2 cups of 100-degree milk and 2 cups of flour and let stand for 1 day. You can give it away and each cup you give away can be the permanent starter for anyone else. Note: If you don't use your starter for a month (not likely around here), simply remove one cup as if you were going to bake bread and replace it with 1 cup of 100-degree milk and 1 cup of all-purpose flour. Starters last hundreds of years and get better over time.

Breadmaking Secrets Revealed

Over the 3 years that we've been baking bread in DAK breadmakers, we've come up with a few tips and hints to help you get the most out of your breadmaker and your FREE recipes. Below are some of the most useful.

1. Watch your bread. (It's easy and fun with the Turbo Baker's glass dome). Don't be afraid to add a bit more liquid (warm water is best) or a tablespoon of flour during the first mixing, if the dough 1) looks too dry or lumpy (your dough should be smooth), or 2) if your dough looks too wet. (If it doesn't form a ball by the end of the first mixing, it's too wet.) Getting the right dough consistency will take a bit longer with heavy whole-grain breads than with lighter breads.
2. **Very Important:** Always use ingredients at room temperature.
3. When baking any oat bran bread, set the browning/crisping control to the light setting on the far left.
4. For easiest slicing, let your bread cool for at least 5 to 10 minutes after you remove it from the pan.
5. Experiment, experiment, experiment. One of the great things about the DAK breadmakers is that they are very forgiving. You can add or subtract ingredients from recipes and even create your own. We've added everything from hot dogs to chocolate to our breads. It doesn't always work the first time around, but with a little practice and trial and error, you'll find that you can bake just about any kind of bread, with just about any kind of ingredients imaginable.

We're always looking for new ideas and recipes, so if you come up with a new recipe or a breadmaking secret of your own, jot it down and send it to us and we'll share it with our fellow bread lovers.

An Important Note About Oat Bran Recipes:

When baking any oat bran bread, for best results set your breadmaker's browning/crisping control to the light setting on the far left.